Mixed Drinks.

COMPLIMENTS OF

[illegible]

MIXED DRINKS.

A MANUAL FOR BAR CLERKS

"UP TO DATE."

WITH FULL EXPLANATIONS ON THE SUBJECT OF

WINES, LIQUORS, CORDIALS, ETC.,

AND OTHER IMPORTANT INFORMATION.

BY

HERBERT W. GREEN.

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PREFACE.

In the multiplicity of books, treating on every conceivable subject—pathetic and humerous, serious and comic, religious and secular, philosophical and superficial—that have been issued by a prolific and ever-watchful *coterie* of publishers in America the past quarter-century, one would naturally presume that all ground had been covered, every want supplied; that every topic possibly available, whether for profit, pleasure or mere glory, had been exhausted. But such is not the case. There are a few inviting fields yet unexplored—some bright, blossoming gardens, replete with fragrant flowers yet unculled. Authors have followed too much in old beaten paths and left some rich soil untilled.

The subject I have in mind seems almost entirely to have escaped their attention, so meagerly has it been treated. Yet it is very intimately connected with the sociability, happiness and health of all civilized communities. In the cafe, the club, the saloon, and even in the family, especially among the stylish and wealthy,

a knowledge of the art of selecting and combining the cordials, wines, cremes and liquors is really beneficial or absolutely essential.

I have been in this line of business many years, an active and observant worker, commencing my career with Messrs. Chapin & Gore. Amid the ebb and flow of life in the palace of conviviality, between drinks, as it were, I have taken a great many notes mentally, and I now commit them to paper to be launched out upon the sea of literature, a craft bearing the secrets of the saloon as revealed in book form, comprising the art of "tending bar," the mystery of mixing drinks, the etiquette of the saloon, the conduct of bar clerks and proprietors, the literature of beverages, and many tabulated statements and scraps of information never before published, but very useful to the man behind the counter.

It is with some feelings of modesty and diffidence that I approach so important an undertaking, but my long experience, my profound interest in the matter, my hearty desire to serve my fellow workers and help to elevate the tone of a worthy profession, are good and sufficient reasons for my attempting authorship. If "tending bar" consisted merely in filling up glasses

thoughtlessly, and pushing them out to customers carelessly and ungraciously, it would not be proper to speak of it as a polite vocation and a fine art, and 'twould be useless for me to write on the theme; but I place it among the more elegant employments of life, and to carry on the business successfully requires the exercise of those finer faculties that distinguish the cultured artist from the crude novice, and which are so much appreciated by gentlemen customers.

I feel confident that I have produced a standard work that comprehends the entire subject. It is not a mere recipe book of mixtures more or less well known, but it contains everything valuable "up to date." I commend it not only to the trade, but to others interested in the subject, and with the belief that there are few who will not find something of value in its pages.

HERBERT W. GREEN.

RESPECTFULLY INSCRIBED

TO THE

BAR CLERKS AND PROPRIETORS,

OF AMERICA.

EXPLANATORY.

In the learned and the artistic professions, in the industries, trades, and crafts, we encounter a formidable array of technical terms and mysterous phrases, which are tedious jargon to the uninitiated; but the saloon business is perhaps less burdened with unintelligible expressions than any other vocation. There are, however, a few words and phrases that are not generally understood. These are explained as they occur in the subject-matter, with the exception of the "*jigger*," which we now define. It is a little measure used in preparing mixed drinks. It is made of metal plated with silver, shaped like a sherry-glass and holds an ounce and a half. It is much handier than the wine-glass for constant use, and is in no danger of breakage.

Our Key to Contents affords an easy method of getting at any recipe you may desire. Look first for the class name; for instance, if you want a brandy or whisky cocktail look under cocktails in C. Under the head of champagne you will find champagne flip, also how to "frappe" and how to serve champagne. Where

there are not enough drinks to make a class, they will be indexed as read—the principal liquor composing it coming first; thus, brandy sling, claret cup and hot whisky will be in the B's and C's and W's respectively. If a drink is named for some distinguished individual, look for the first word in the name, and not for the Christian name, as though you were searching for the name of a man in a directory; thus, Sam Ward will be found in S. and John Collins in J. But Gen'l Harrison Egg Nogg will, of course, be under the head of Egg Noggs. Where both words of a phrase are of equal significance the drink is classified under the initial letter of the first name; thus, Stone Fence is in S., and Hot Scotch in H. In some instances there is a double classification, so that finding any drink you want is an absolute certainty.

The above remarks apply to that department of this work comprehended under the head of Mixed Drinks.

The other sections of the book have each a special, but not a long, elaborate index.

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Mixed Drinks.

MORNING BRACER.

In tall, thin glass put one teaspoonful Bromo Seltzer, one jigger Holland or Old Tom gin (genuine), fill with syphon seltzer; drink while effervescent. This is not a very palatable drink, but is original and will do what is claimed for it.

BRANDY CRUSTA.

Fill large mixing-glass two-thirds full of fine ice, small spoonful syrup, two dashes Caroni bitters, two dashes lemon juice, two dashes Maraschino, one jigger brandy. Strain in thin glass; add fruits of the season.

METROPOLITAN COCKTAIL.

Fill mixing-glass half full of fine ice, one small bar-spoonful syrup, two dashes Caroni bitters, one-fourth jigger brandy, half jigger Vermouth. Stir thoroughly; strain in cocktail-glass.

ROCK AND RYE.

Put in bar-glass one teaspoonful of rock-candy syrup, small bar-spoon in glass; serve rye whisky.

WHISKY AND TANZY.

Same as whisky and mint, substituting tanzy for mint.

CHAMPAGNE FLIP.

About six gallons: take eight dozen eggs, separate the whites from the yolks of six dozen of the eggs, put the whites aside, break the remaining two dozen with the yolks previously separated, beat these thoroughly with an egg beater; put in a large punch bowl and mix in fine sugar until you have a batter about one-half as heavy as for Tom and Jerry; put in one quart of brandy, one quart of N. E. rum and one quart of milk. Mix these until very smooth and pour in, stirring all the time, twelve quarts of champagne; now take the whites of the eggs and beat to a stiff foam, float this on the top and ornament with colored sugars.

ITALIAN LEMONADE.

In large mixing-glass put one-half lemon, one large spoonful sugar. Muddle well; fill one-half full fine ice, small bar-spoonful raspberry syrup, two dashes orange bitters, one jigger sherry, fill with water. Shake well, strain in thin glass, add fruit,—serve.

ORGEAT BRANDY PUNCH.

Fill thin lemonade-glass half full fine ice, one large bar-spoon orgeat syrup, juice one-quarter lemon, one jigger brandy. Stir well, fill with ice, trim with fruit, serve with straws.

MULLED CLARET.

Put in small dish or pan one lump cut-loaf sugar, juice one-eighth lemon, two jiggers claret, a small amount of ground cloves, cinnamon and allspice mixed. Place over a fire, stir until it boils, then pour in glass, nutmeg on top,—serve. Mulled Claret and egg made in the same way with the addition of two eggs beaten well and a large spoon sugar; pour wine after boiling over eggs,—serve.

MULLED WINE.

Dissolve one pound loaf sugar in one quart of hot water, add two and a half pints sherry. Place the mixture on the fire until near the boiling point, meantime beat up the whites of one dozen eggs to a foam; pour into this the hot mixture, stirring rapidly, adding a little ground nutmeg.

BOWL OF CLARET PUNCH.

Four bottles of claret. Dissolve in sufficient water four tablespoonfuls of powdered sugar for each bottle of claret; slice in two lemons and two oranges, also some pineapple; pour in the claret; mix well, and just before serving put in one quart of domestic champagne. Serve with square piece of ice in the bowl.

REMSEN COOLER.

Pare the rind from a lemon as you would pare an apple, leaving the rind whole, put it in a large punch-glass with two or three small lumps of ice and a jigger of Old Tom gin; fill with plain soda and serve.

GIN SLING.

In bar-glass put small spoonful sugar, enough water to dissolve, a small quantity of ground nutmeg; small bar-spoon in the glass. Serve the customer with the bottle of gin the same as in straight drinks; ice water on the side.

BOWL OF EGG NOGG.

Separate the whites from the yolks of two dozen eggs; beat the whites until they make a stiff foam, and the yolks until thoroughly cut; put the yolks into the punch bowl and stir in fine sugar until it is about half as thick as Tom and Jerry batter; pour in two gallons of milk; mix well, and add, stirring all the time, one quart of brandy and one quart of N. E. rum. Float the whites on the top and ornament with colored sugars.

PHOENIX COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, three or four dashes of Benedictine, same amount Orange bitters, one jigger Old Tom gin. Stir with spoon, strain in cocktail-glass; add fruit.

SHERRY AND BITTERS.

Put one dash Caroni or Angostura bitters in sherry-glass, roll over the bar to distribute around the sides; fill with sherry.

SAM WARD.

Fill sherry-glass with fine ice, pour in yellow Chartreuse, or any cordial preferred, as much as glass will hold without running over; add twisted lemon peel.

BRANDY PEACH PUNCH.

Put in mixing-glass one-half peach, canned or fresh; one large spoonful fine sugar, juice one-quarter lemon, one jigger brandy, fill two-thirds fine ice. Shake thoroughly, strain in punch-glass.

WHISKY SOUR.

Fill mixing-glass two-thirds full of shaved ice, bar-spoonful syrup, juice one-quarter lemon, one jigger whisky; stir well, strain in punch-glass with fruits.

TO FRAPPE CHAMPAGNE.

Place the bottle in the champagne pail, fill with fine ice and salt, whirl or twist the bottle several times and it will become almost frozen.

APOLLO PUNCH.

Fill mixing-glass two-thirds full of fine ice, large spoonful syrup, one piece twisted lemon peel, one jigger sherry. Stir well, strain in cooled punch-glass, add fruit, float a little claret on top.

HIGH BALL.

Put in thin ale-glass two or three lumps of ice, fill with syphon seltzer to within an inch of the top, then float one-half jigger brandy or whisky.

WHISKY AND MINT.

Put in bar-glass one lump cut loaf sugar, enough water to dissolve, one or two sprigs mint. Mash sugar and mint together; serve same as plain whisky, leaving bar-spoon in glass.

BANANA.

Fill mixing-glass two-thirds full of fine ice, one fresh egg, small spoonful sugar, fill with milk. Shake thoroughly; strain in thin lemonade-glass.

APOLLINARIS LEMONADE.

Made in the same manner as plain lemonade, substituting Apollinaris for water.

BEEF TEA.

Put a teaspoonful of the extract in a hot whisky-glass or cup, add salt, pepper and celery bitters, fill the glass or cup with hot water; stir well. Serve with fine ice in glass on side.

CHICKEN BROTH.

Served in same manner as Beef Tea.

DUTCH COCKTAIL.

Fill large lemonade-glass half full of soda water, fill with beer.

GOLDEN SLIPPER.

Put in bell shape claret-glass half jigger yellow Chartreuse, yolk of one egg, fill with Kirsch Wasser.

SEA FOAM.

Fill thin ale-glass half full of milk, balance with syphon seltzer.

BALTIMORE EGG NOGG.

Fill large lemonade-glass one-third full of fine ice, tablespoonful bar sugar, one egg, one-third jigger Jamaica rum, one-third jigger sherry, one-half jigger whisky, fill glass with milk. Shake thoroughly; strain in large, thin glass; nutmeg on top if desired.

BRANDY FLOAT.

Fill pony-glass with brandy, take bar-glass and place over pony-glass, reverse the glasses, then fill with Apollinaris two-thirds full; raise the pony slowly and the brandy will float on top.

PLAIN WHISKY PUNCH.

Put in thin lemonade-glass two-thirds full fine ice, juice one-half lemon, two large spoonfuls syrup, one jigger whisky. Mix with long bar-spoon; fill with fine ice; ornament with fruits, serve with straws.

TO SERVE CHAMPAGNE.

Place the required number of champagne-glasses on the bar filled with fine ice; take wine carefully from the ice and place on bar; remove the wire from the cork with nippers; if corded, be sure and cut all clean from neck of bottle and cork—while doing this do not remove the bottle from the bar—when done, pull the cork about one-third out, wipe the lip of the bottle carefully with a clean napkin or towel, throw the ice from the champagne glasses and draw the cork slowly; pour a little wine in each glass, then commence again with the first and pour as much as you can without having the foam run over the sides; continue this until all the glasses are filled. Always leave the bottle on the bar with the cork by its side or on the top of the bottle until the entire party have finished their wine.

BLUE BLAZER.

One tablespoonful sugar dissolved in a little hot water, one jigger Scotch whisky. Set the liquid on fire, and while blazing, pour three or four times from one mug into another; this will give the appearance of a stream of liquid fire; twist a piece of lemon peel on top, with a little grated nutmeg, and serve. As this preparation requires skill, it is quite requisite that the amateur should practice with cold water at first.

RHINE WINE AND SELTZER.

Fill star champagne-glass one-half full Rhine wine, fill with syphon seltzer.

WHISKY JULEP.

Put in tall punch-glass one large bar-spoonful syrup, one piece twisted lemon peel, three sprigs mint, fill glass with fine ice, one jigger whisky, one-half jigger water. Stir with long bar-spoon, but do not bruise the mint, as it will give sufficient flavor without; ornament with sprigs of mint and seasonable fruits.

CIDER NECTAR.

Fill large mixing-glass half full of fine ice, one large spoonful sugar, one piece twisted lemon peel, two dashes lemon juice, two dashes brandy, five or six dashes sherry, two jiggers cider, one jigger Apollinaris or other good water. Stir well; fill with ice; trim with fruits; serve with straws.

BRANDY CHAMPERELLE.

In bell shape sherry-glass put one-fourth jigger Curacao, one-fourth yellow Chartreuse, one-fourth Anisette, one-fourth brandy; pour over barspoon the same as in preparing a Pousse Cafe; ignite brandy if desired.

VANILLA PUNCH.

Fill large mixing-glass two-thirds full of fine ice, one large spoonful sugar, juice of one-eighth of a lemon, three dashes Curacao, one jigger brandy, six dashes vanilla. Mix with a spoon thoroughly; fill with fine ice, trim with seasonable fruits; serve with straws.

GENERAL HARRISON EGG NOGG.

Fill large lemonade-glass half full of fine ice, one large spoonful sugar, one egg, fill with cider. Shake thoroughly; strain in thin glass, nutmeg on top.

SHANDY GAFF.

Fill large, thin glass one-half with Bass ale, the other half with ginger ale.

SNOW BALL.

Place on the bar a large lemonade-glass full of fine ice, put in a mixing-glass one-half table-spoonful fine sugar, half jigger whisky and white of one egg. Fill three-fourths with fine ice; shake well and strain into the lemonade-glass, after throwing out the ice; then fill with imported ginger ale.

VELVET.

One pint of champagne, one pint of Dublin Stout, mixed in a bowl or pitcher. Serve in star champagne-glasses.

HEART-BURN OR SOUR STOMACH.

Mix a half teaspoonful of bi-carbonate of soda in a bar-glass of plain or mineral water and drink it. Will give almost instantaneous relief.

HOT SCOTCH.

One large lump of loaf sugar dissolved in a little hot water, one piece of twisted lemon peel, one jigger Scotch whisky, pour boiling water into the glass until it is two-thirds full; nutmeg if desired.

ORGEAT LEMONADE.

Fill large mixing-glass two-thirds full of fine ice, one large spoonful sugar, one jigger orgeat syrup, juice two-thirds of a lemon. Shake well, strain in thin lemonade-glass; add fruit.

TO SERVE BENEDICTINE.

Place small bar-glass on bar bottom up; put pony-glass on top of it; fill with Benedictine; serve with a small glass of water. All cordials are served in this manner when used straight.

AMARANTH COCKTAIL.

Make a regular cocktail and strain into a whisky-glass; fill up with Seltzer or Vichy water; dip a small spoon in fine sugar, and with what sugar remains upon the spoon, stir up the cocktail so as to cause it to ferment; have the spoon a little wet when dipping in the sugar.

HOT WHISKY TODDY.

Put in hot whisky-glass one large lump of loaf sugar dissolved in a little hot water, one jigger whisky, glass two-thirds full of hot water, a little nutmeg on top if desired. Serve with small bar-spoon. When serving hot drinks place a bar-glass filled with fine ice on the bar with the drink.

HOT WHISKY PUNCH.

Put in hot whisky-glass two lumps cut-loaf sugar, hot water enough to dissolve, juice one-quarter lemon, one jigger whisky, fill with hot water; stir. Add one piece twisted lemon peel and nutmeg.

WHISKY AND GLYCERINE.

Half tablespoonful pure glycerine, one jigger of whisky. This is a most excellent remedy for a cold or any disease of the throat or lungs. When possible it should be taken a spoonful at a time at intervals of a half hour, letting it trickle down the throat. If the taste is not agreeable, a teaspoonful of wintergreen essence will entirely change the flavor.

CHOCOLATE PUNCH.

Take large mixing-glass, fill one-third full of ice, small spoonful sugar, yolk of one egg, one-half jigger whisky, one-half jigger blackberry brandy, fill with milk. Shake well; strain in thin glass; nutmeg on top if desired.

GIN PUFF.

Fill large mixing-glass one-third full of bar ice, large spoonful sugar, white of one egg, one jigger Tom gin; shake well. Put one jigger milk in tall, thin glass, strain into this, fill with syphon seltzer.

ABSINTHE COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, one jigger Absinthe, one small bar-spoonful syrup, two dashes Caroni or Angostura bitters; stir well, strain in cocktail-glass.

POUSSE CAFE.

Pour in Pousse Cafe or sherry glass one-quarter Maraschino, then over bar-spoon pour one-quarter Curacoa, one-quarter yellow Chartreuse, one-quarter Conac brandy. Can ignite the brandy if you wish to make a pretty effect. Be careful and do not mix the cordials as it would spoil the effect, the cordials being of different colors. After burning about one minute extinguish the flame and run a piece of ice around the rim of the glass.

VERMOUTH COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, small bar-spoonful syrup, two dashes Caroni or Angostura bitters, one jigger Vermouth; stir, strain in previously cooled cocktail-glass; fruit if desired.

PUNCH A LA BIELER.

In punch-bowl put one dozen lumps cut-loaf sugar, one lemon sliced, one orange sliced thin, one quart Burgundy, one quart Apollinaris, one quart champagne, one large lump ice, stir together, serve.

ROMAN PUNCH.

Put in thin lemonade-glass one large spoonful sugar, dissolve in a little water, fill half full of ice, half jigger Curacao, one jigger Jamaica rum, half jigger brandy, juice one-quarter lemon, two dashes port wine; stir well, fill with fine ice, trim with fruits, serve with straws.

CHAMPAGNE PUNCH.

Put in small punch-bowl two large spoonfuls sugar, one-half jigger Jamaica rum, one-half jigger brandy, one-half jigger Maraschino, juice one-half lemon; stir well together, then put in one quart champagne; stir again and add three slices orange and three slices lemon. Any amount can be made in proportion.

CHOCOLATE COCKTAIL.

Fill large mixing-glass two-thirds full of fine ice, small spoonful sugar, one-half jigger Maraschino, one-half jigger Chartreuse, one egg, shake thoroughly; strain in cocktail-glass.

PORTER SANGAREE.

Small bar-spoonful sugar in ale-glass, enough water to dissolve; fill with porter, stir well, nutmeg on top.

TOM AND JERRY.

Separate whites from yolks, beat the whites to a stiff froth and the yolks until quite thin. Put them together in Tom and Jerry bowl, stir in pulverized sugar slowly—so it will mix thoroughly—until it is quite stiff. To serve: fill Tom and Jerry mug one-quarter full of the batter, two-thirds jigger brandy, one-third jigger rum; fill with hot water, stir well, nutmeg on top. The handiest way to serve would be to have a bottle filled two-thirds with brandy and one-third with rum, and use one jigger of the mixture.

ABSINTHE FRAPPE.

Fill mixing-glass with fine ice, one jigger Absinthe, one-half jigger seltzer water; shake well, strain in claret-glass.

DRIPPED ABSINTHE.

Put pony-glass in mixing-glass, fill around with fine ice, fill pony with Absinthe, drip about two jiggers water through drip in Absinthe, running over the sides of pony, then take out pony and stir; strain in port wine-glass.

HOT MILK PUNCH.

Put in thin lemonade-glass one large spoonful sugar, one-half jigger brandy, one-half jigger rum, fill with hot milk; stir well, nutmeg on top.

CLARET FLIP.

Fill mixing-glass two-thirds full of fine ice, large bar-spoonful sugar, two jiggers claret, one egg; shake well, strain in star champagne-glass, nutmeg on top.

CATAWBA COBBLER.

Put in thin lemonade-glass one large bar-spoonful sugar dissolved in a little water, fill glass half full of ice, two jiggers catawba, two pieces twisted lemon peel; stir well, fill with ice, ornament with fruits, serve with straws.

BRANDY AND CURACAO.

Fill pony-glass one-third with Curacao, then fill glass with brandy by pouring over bar-spoon so brandy will float on top. Serve with glass of water on the side.

SHERRY WINE PUNCH.

Put in thin, tall lemonade-glass one large bar-spoonful syrup, one thin slice lemon, one and one-half jiggers sherry wine; stir well, fill with ice, trim with seasonable fruit, serve with straws.

SHERRY AND SELTZER.

In star champagne-glass put one jigger sherry and fill with syphon seltzer.

CHAMPAGNE CUP.

Mix in punch-bowl one quart champagne, one bottle club soda, one pony-glass Curacao, two slices cucumber rind, a few strawberries if in season, three or four slices pineapple. Serve in star champagne-glasses.

PORT WINE SANGAREE.

Fill mixing-glass half full of fine ice, one bar-spoonful sugar, one piece lemon peel, one jigger port wine; shake well, strain in star champagne-glass, nutmeg on top.

SELTZER LEMONADE.

Put one peeled lemon cut in two in large mixing-glass, one large bar-spoonful sugar; muddle thoroughly, fill half full of ice, fill with seltzer, stir with spoon, strain in thin glass, add fruit.

HALF AND HALF.

Fill ale-glass one-half with ale and the other with stout.

PORT WINE FLIP.

Fill mixing-glass two-thirds full of fine ice, small bar-spoonful sugar or syrup, one egg, one jigger port wine; shake thoroughly, strain in star champagne-glass, nutmeg on top.

HOT LEMONADE.

In large mixing-glass put two half lemons peeled, one large spoonful sugar; muddle well, fill three-quarters full hot water. Stir well, strain in thin glass. Serve with glass of fine ice on the side, with spoon.

PORT WINE PUNCH.

Fill thin lemonade-glass one-half full of ice, one large spoonful syrup, juice one-eighth of a lemon, two jiggers port wine; stir, fill with ice, trim with fruits, serve with straws.

CLARET AND ICE.

Fill star champagne-glass or seltzer-glass with fine ice, then fill with claret.

HOT EGG NOGG.

Put in mixing-glass one large spoonful sugar, one jigger brandy, three or four dashes rum, one egg; shake thoroughly, strain in thin lemonade-glass, fill with hot milk, stir well together, nutmeg on top.

CLARET COBBLER.

Dissolve in thin lemonade-glass one large spoonful sugar, fill glass half full of ice, two pieces twisted lemon peel, two jiggers claret; stir well, fill with ice, trim with fruits of season, serve with straws.

SHERRY AND EGG.

Put a small quantity of sherry in a port wine-glass, break a fresh egg and put it in a glass with care so as not to break the yolk, then fill glass with sherry.

SHERRY AND ICE.

Fill star champagne-glass with fine ice, fill with sherry.

STRAINED CLARET PUNCH.

Fill mixing-glass two-thirds full of fine ice, two spoonfuls syrup, four or five dashes lemon juice, two jiggers claret; shake well, strain in half size thin lemonade-glass, with seasonable fruits.

SHERRY FLIP.

Fill mixing-glass two-thirds full of fine ice, one large spoonful sugar, one jigger sherry, one egg; shake well, strain in star champagne-glass, nutmeg on top,—serve.

HOT SHERRY.

Put one lump cut-loaf sugar in hot whisky-glass, sufficient water to dissolve, one jigger sherry, fill nearly to top with hot water; stir well, nutmeg on top. Serve with small glass of fine ice and bar-spoon on the side.

SHERRY AND APOLLINARIS.

Put one jigger sherry in star champagne-glass, fill with cold Apollinaris.

SODA COCKTAIL.

Three or four lumps of ice in large lemonade-glass, two or three dashes Caroni or Angostura bitters, two pieces twisted lemon peel, small bar-spoonful sugar, one bottle white soda; stir well,—serve.

POUSSE L'AMOUR.

Fill sherry-glass one-third full of Maraschino, yolk of one egg, Benedictine enough to cover egg, about the same quantity of brandy; pour over bar-spoon so as not to mix. Ignite brandy if desired, same as in Pousse Cafe.

BURNT BRANDY.

Put one lump sugar in saucer, one jigger brandy; light it with a match, let it burn for a minute or so, extinguish the flame, put in whisky-glass and serve.

SHERRY WINE.

Fill wine-glass with sherry, serve with water on the side.

CLARET PUNCH.

Put in thin lemonade-glass one large spoonful sugar, sufficient water to dissolve, fill half full of fine ice, three or four dashes lemon juice, two jiggers claret; stir well, fill with ice, trim with fruits, serve with straws.

BRANDY FIX.

Put in thin lemonade-glass small bar-spoonful sugar, enough water to dissolve, fill half full of ice, juice one-quarter lemon, four dashes pineapple syrup, one jigger brandy; stir well, fill glass full of ice, trim with seasonable fruits, serve with straws.

HOT BRANDY.

In hot whisky-glass put one lump cut-loaf sugar, enough hot water to dissolve, one jigger brandy, fill glass to within half an inch of the top with hot water, nutmeg on top, serve with spoon in glass.

BRANDY SANGAREE.

Put in mixing-glass one small bar-spoonful pulverized sugar, enough water to dissolve, one jigger brandy, three or four dashes port wine, fill two-thirds full of fine ice; stir well, strain in punch-glass, nutmeg on top.

SHERRY COBBLER.

One large bar-spoonful syrup in thin lemonade-glass, three pieces twisted lemon peel, fill glass two-thirds full of ice, one and one-half jiggers sherry wine; stir well with bar-spoon, working syrup and peel to top, fill with ice, trim with fruits, serve with straws.

BOWL CLARET CUP.

Fourteen to sixteen glasses. One quart claret, two bottles plain soda, one-half pound pulverized sugar, one large lemon sliced thin, two slices cucumber rind, one orange sliced thin, one ounce of ground cinnamon, cloves and allspice mixed. Stir well, put in two or three good sized lumps of ice, serve in claret-glasses.

CHAMPAGNE COCKTAIL. (Plain.)

Put one lump cut-loaf sugar in small thin lemonade-glass, one or two dashes Caroni or Angostura bitters, one piece twisted lemon peel; put two or three small lumps of ice, fill with champagne; stir gently,—serve.

CLARET CUP.

Put in thin lemonade-glass one large spoonful sugar, sufficient water to dissolve, fill two-thirds full of fine ice, two jiggers claret, a small quantity of ground cloves, cinnamon and allspice, one piece twisted lemon peel, one slice cucumber rind; stir well, fill with fine ice, serve with straws.

CURACAO PUNCH.

Put in lemonade glass one large spoonful sugar, sufficient water to dissolve, fill half full of fine ice, juice of one-quarter lemon, one-half jigger brandy, one-half jigger Curacao, three dashes Jamaica rum; stir well, fill glass with fine ice, trim with fruit, serve with straws.

WHISKY COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, small bar-spoonful syrup, two dashes Caroni or Angostura bitters ; stir well, strain in cooled cocktail-glass, squeeze the oil from a piece lemon peel on top, fruit if desired.

MILK PUNCH.

Fill large mixing-glass half full of ice, one large spoonful of sugar, one jigger brandy, four or five dashes rum, fill the glass with milk ; shake well, stain in tall thin, lemonade-glass, nutmeg on top.

BRANDY AND MINT.

Put in small bar-glass one lump cut-loaf sugar, dissolve in water, one sprig mint, bruised slightly, two lumps ice, one jigger brandy, serve with small bar-spoon in glass ; ice-water on side.

BRANDY AND GINGER ALE.

Put in thin lemonade-glass one jigger brandy, fill with imported ginger ale,—serve.

CHAMPAGNE JULEP.

Use thin lemonade-glass, one lump cut-loaf sugar, two or three small lumps of ice, two sprigs mint bruised slightly; pour in the champagne slowly, stir gently until full, add seasonable fruits, serve.

BRANDY SOUR.

Fill mixing-glass two-thirds full of fine ice, juice one-quarter lemon, one dash Jamaica rum, one large spoonful sugar, shake well, strain in sour-glass; seasonable fruit.

BRANDY FLIP.

Fill mixing-glass two-thirds full of fine ice, one bar-spoonful sugar, one jigger brandy, one egg, shake well, strain in star champagne-glass, nutmeg on top,—serve.

BRANDY AND SODA.

Put two or three lumps ice in thin lemonade-glass, one jigger brandy, pour in one bottle of club soda.

HOT APPLE TODDY.

One lump cut-loaf sugar dissolved in a small quantity of water, one jigger brandy, one-half baked apple, fill glass two-thirds full of hot water, stir; nutmeg on top, serve with small bar-spoon in glass.

PEACH AND HONEY.

Put in whisky-glass large spoonful of honey, and small bar-spoon, place the bottle of peach brandy beside the glass on bar with glass of ice water.

CHAMPAGNE COBBLER.

Put in tall thin glass two lumps of sugar, one slice orange, one slice pineapple, one piece twisted lemon peel, fill half full of fine ice, star glass of champagne, stir moderately, fill with ice, trim top with seasonable fruits, serve with straws.

EGG LEMONADE.

Same as plain lemonade, with the addition of egg before shaking.

ELIXIR LA CASINO.

Fill lemonade-glass with fine ice to cool it. Put in mixing-glass two-thirds fine ice, juice one-quarter lemon, one bar-spoonful sugar, three dashes Curacao, white of one egg; shake well, strain, fill with syphon seltzer.

RUM SOUR.

Fill mixing-glass two-thirds full of fine ice, juice one-quarter lemon, large spoonful syrup, one jigger N. E., Jamaica or St. Croix rum. Strain in star champagne-glass with fruit.

SILVER FIZZ.

Fill mixing-glass two-thirds full of shaved ice, one bar-spoonful syrup or sugar, juice one-quarter lemon, one jigger Tom gin, white of one egg; shake well, strain in thin lemonade-glass, fill with syphon seltzer.

GOLDEN FIZZ.

Same as Silver Fizz, using the yolk in place of the white of an egg.

BRANDY AND RUM PUNCH.

Fill large lemonade-glass half full of ice, one large spoonful sugar, juice one-fourth lemon, two-thirds jigger brandy, one-third jigger Jamaica rum. Shake well; fill with ice, trim with fruits of season; serve with straws.

BRANDY SLING.

Put in hot whisky-glass one lump cut-loaf sugar, enough hot water to dissolve, one jigger brandy, one piece twisted lemon peel, fill with hot water, nutmeg on top. Serve with spoon in glass and some fine ice in a glass beside the drink.

ARCHBISHOP.

In lemonade-glass put one small spoonful sugar, enough water to dissolve, one or two slices lemon with peel on, one dash rum, one and a half jiggers port wine, fill half full of fine ice. Stir well, fill glass to top with ice, trim with fruits, serve with straws.

BRANDY COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, bar-spoonful syrup, one or two dashes Caroni or Angostura bitters, one piece twisted lemon peel, one jigger brandy; strain in cooled cocktail-glass, fruit if desired.

BRANDY JULEP.

Put in thin lemonade-glass one large spoonful sugar, enough water to dissolve, three sprigs mint, one piece twisted lemon peel, fill two-thirds with fine ice, one jigger brandy; stir well, fill with ice, trim with fruit, sprig mint, serve with straws.

HOT RUM.

Put one or two lumps cut-loaf sugar in hot whisky-glass, enough hot water to dissolve, one jigger rum, fill with hot water. Stir well, add one piece twisted lemon peel and nutmeg on top; serve with small glass of ice on the side.

WHISKY, LEMON AND SUGAR.

Two or three dashes lemon, one small bar-spoonful sugar in bar-glass, spoon in glass. Serve same as plain whisky.

JOHN COLLINS.

Put in mixing-glass one-half lemon with peel on, one spoonful sugar, muddle well, fill glass two-thirds full of shaved ice, one jigger Old Tom gin, shake well, strain in thin lemonade-glass, fill with Club soda, stir.

WHISKY FIZZ.

Put in mixing-glass one bar-spoonful sugar, juice one-quarter lemon, fill two-thirds full of ice, one jigger whisky; shake well, strain in star champagne-glass, fill with syphon seltzer.

PLAIN WHISKY.

To serve plain whisky, first fill water-glass two-thirds full of ice-water; place on the bar a thin dry bar-glass and bottle.

FROZEN WHISKY PUNCH.

Take two mixing-glasses, fill with ice, put in one glass a large spoonful of syrup, juice one-quarter lemon, one jigger whisky. Invert the second glass so it will stand on the other bottom up, grasp the two glasses where they join with the thumb and forefinger and turn them so the top glass will be on the bottom, repeat this until you have enough liquid to fill punch-glass previously cooled; put in fruits; strain into this by holding the glasses horizontally, letting the liquid drain through the small opening where the glasses join. Can use rum and other liquors the same.

WHISKY SMASH.

Put in mixing-glass large bar-spoonful syrup, two or three sprigs mint bruised slightly, fill two-thirds full of shaved ice, one jigger whisky; stir well, strain in sour-glass with fruit.

WHITE PLUSH.

Plain whisky, milk on the side.

CREME De MENTHE.

Fill sherry-glass with fine ice, pour in Creme De Menthe over the ice until glass is full; serve with one straw in glass.

EGG NOGG.

Two and a half gallons. Separate the whites from the yolks of one dozen eggs, whip them separately—the whites until very stiff, the yolks until very thin; put yolks in large bowl, add three pounds powdered sugar, stirring constantly to prevent sugar from lumping, three pints brandy, one pint Jamaica rum, two gallons rich milk. While stirring put in an ounce of nutmeg. If not strong enough to suit, add more brandy, then put the whites on top. When serving, cut off a small quantity of white and put on top of glass with a dash of nutmeg.

APPLE BRANDY COCKTAIL.

Fill mixing-glass two thirds full of ice, small bar-spoonful syrup, two dashes Caroni or Angostura bitters, three dashes Curacao, one jigger apple brandy. Stir well, strain in cocktail-glass.

WHISKY FLIP.

Fill mixing-glass two-thirds full of shaved ice, large spoonful sugar, one jigger whisky, one egg; shake well, strain in star champagne-glass, nutmeg on top.

LEMONADE. (Plain.)

Put in mixing-glass one peeled lemon, one large spoonful sugar, muddle well, fill with ice, shake thoroughly, strain in thin lemonade-glass, add fruits.

GIN FIZZ.

Put in mixing-glass one bar-spoonful syrup, juice one-quarter lemon, one jigger Tom gin; stir well, strain in star champagne-glass, fill with syphon seltzer.

EGG NOGG.

One glass. Fill mixing-glass half full of ice, one and a half tablespoonfuls sugar, one jigger brandy, three dashes Jamaica rum, one egg; fill with pure, rich milk, shake well, strain, nutmeg on top.

OLD FASHION COCKTAIL.

Crush in small bar-glass one lump loaf sugar, put in two dashes Caroni or Angostura bitters, one piece twisted lemon peel, two or three small lumps of ice, one jigger whisky. Serve with small bar-spoon in glass.

SOFT TODDY.

Put in mixing-glass one bar-spoonful sugar, one-quarter lemon with peel on; muddle; fill glass two-thirds full of shaved ice, one jigger whisky, one jigger water, shake well, strain in star champagne-glass, nutmeg on top.

CONCLAVE.

Put three or four lumps of ice in lemonade-glass, one jigger raspberry syrup, one wine-glass milk; fill glass with sweet soda.

STONE FENCE.

Serve the same as plain whisky, substituting cider for water on the side.

MANHATTAN COCKTAIL.

Fill mixing-glass two-thirds full of shaved ice, small bar-spoonful syrup, two dashes Caroni or Angostura bitters, one-half jigger whisky, one-half jigger Vermouth. Stir with long bar-spoon thoroughly; strain in previously cooled cocktail glass; squeeze oil from small piece lemon peel on top; serve fruit if desired.

DURKEE.

Put in mixing-glass one-half lemon with peel on, one spoonful sugar, muddle well, fill two-thirds full fine ice, one jigger Jamaica rum, one-fourth jigger Curacao. Shake well; strain in cooled thin lemonade-glass; fill with club soda; stir.

SMITH PUNCH.

Put in mixing-glass one large spoonful bar sugar, one-quarter lemon with peel on; muddle well; fill two-thirds full of fine ice, one jigger whisky, fill with Apollinaris. Stir with spoon thoroughly; strain in ale-glass previously cooled, add fruit.

DENISON CASINO SOUR.

Fill mixing-glass two-thirds full of fine ice, one large spoonful sugar, juice one-half lemon, two dashes Jamaica rum, one jigger whisky. Shake well; strain in star champagne-glass, add fruits of the season.

BRANDY PUNCH.

Fill thin lemonade-glass half full of ice, one large spoonful syrup, juice of one-quarter lemon, a small quantity of water, one jigger brandy, one dash Jamaica rum; stir well, fill with ice, trim with fruit, serve with straws.

RUSSIAN COCKTAIL.

Fill star champagne-glass with water, then empty, fill with sugar, empty again, this leaves the sugar adhering to side of glass; fill with shaved ice, one dash bitters, one-half jigger brandy, one piece twisted lemon peel, fill glass with Cook's Imperial or other champagne.

HOLLAND GIN COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, one bar-spoonful syrup, two dashes Caroni or Angostura bitters, one piece twisted lemon peel, one jigger Holland gin; stir thoroughly, strain in previously cooled cocktail-glass.

BRANDY TODDY.

Fill mixing-glass two-thirds full of fine ice, large bar-spoonful syrup, one jigger brandy; stir well, strain in previously cooled cocktail-glass, twist piece of lemon peel over the top of glass so the oil from it will flavor; add nutmeg.

MARTINEZ COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, one small bar-spoonful syrup, two dashes Caroni or Angostura bitters, one-half jigger Old Tom gin, one-half jigger Vermouth. Stir well, strain in cooled cocktail-glass; squeeze oil from small piece lemon peel on top. Serve fruit if desired.

LILLIAN RUSSELL.

Fill lemonade-glass two-thirds full of fine ice, one bar-spoonful Curacao, one bar-spoonful Maraschino, fill with Cook's Imperial. One pint will make two.

STRAINED TODDY.

Fill mixing-glass two-thirds full of fine ice, large spoonful syrup, one piece twisted lemon peel, one jigger whisky. Stir; strain in previously cooled cocktail glass, add nutmeg; ice water on the side.

SHERIDAN PUNCH OR FLOAT.

Strain lemonade in thin lemonade-glass to within an inch of top, float over a spoon one-half jigger whisky on lemonade.

SUISETTE.

Fill mixing-glass two-thirds full of fine ice, one jigger Absinthe, large spoonful Orgeat syrup, white one egg. Shake well; strain in thin lemonade-glass; fill with syphon seltzer.

COLUMBIAN COOLER.

Fill thin lemonade-glass one-third full of fine ice, one jigger Jamaica rum, one-half jigger Creme De Menthe; stir gently, fill with ice, serve with straws.

FEUSEE.

Fill large mixing-glass one-third full fine ice, one jigger port wine, one-half jigger sherry, one egg, one large spoonful sugar, fill with milk. Shake well; strain in thin lemonade-glass, nutmeg on top.

CREME De MENTHE FRAPPE.

Fill mixing-glass two-thirds full of fine ice, white one egg, shake well, put one jigger Creme De Menthe in port-wine glass, then fill with the egg ice. Or, can shake together in mixing-glass, but it does not look quite so inviting.

SHOLLY MOLLY.

Put two or three lumps of ice in thin lemonade-glass, one wine-glass claret, fill with ordinary soda water.

BRANDY SMASH.

Put in mixing-glass one large spoonful sugar, enough water to dissolve, two sprigs mint, bruise mint slightly, fill two-thirds full of fine ice, one jigger brandy; stir well, strain in punch-glass, add fruit.

ARRACK PUNCH.

Put in lemonade-glass one bar-spoonful sugar, dissolve in small quantity of water, fill half full of ice, juice one-eighth lemon, one jigger Arrack. Stir well, fill with ice, trim with fruits of season, serve with straws.

WHISKY AND LEMON.

Two or three dashes lemon juice in bar-glass; serve same as plain whisky.

PLAIN WHISKY TODDY.

The same as old fashion toddy, except the customer pours in the whisky.

BRANDY AND GINGER ALE FRAPPE.

Fill mixing-glass two-thirds full of fine ice, one jigger brandy, one piece twisted lemon peel. Shake well; strain in thin lemonade-glass; fill with ice cold imported ginger ale; serve.

TOM GIN COCKTAIL.

Fill mixing-glass two-thirds full of shaved ice, one or two dashes Caroni or Angostura bitters, bar-spoonful syrup, one jigger Tom gin. Stir and strain in cooled cocktail-glass, twist a piece of lemon peel over top to flavor; serve fruit if desired.

JAPANESE COCKTAIL.

Fill mixing-glass two-thirds full of shaved ice, bar-spoonful Orgeat syrup, one or two dashes Caroni or Angostura bitters, one piece twisted lemon peel, one jigger brandy. Stir well; strain in cocktail-glass.

WHISKY AND SUGAR.

Dissolve in bar-glass one lump cut-loaf or one small spoonful powdered sugar; put spoon in glass. Serve same as plain whisky.

COFFEE COCKTAIL.

Fill mixing-glass two-thirds full of fine ice, one-half jigger sherry, one-half jigger port wine, one egg; shake well, strain in star champagne-glass, nutmeg on top.

GLASGOW FLIP.

Fill mixing-glass one-half full of fine ice, juice one-half lemon, one egg, large spoonful sugar. Shake well; strain in thin lemonade-glass; fill with ginger ale,—serve.

REYNOLDS.

One jigger whisky in star champagne-glass, fill with Apollinaris.

PLAIN DRINKS.

Whisky, Brandy, Gin, Vermouth, etc., should be served in this manner: First place a water-glass half full of ice water on the bar, then place a dry glass with the bottle of liquor in front of the customer, allowing him to help himself.

Monographs on Liquors.

DISTILLED AND FERMENTED LIQUORS.

Ancient Wines.

Tradition places the origin of the art of manufacturing wine at so remote a period that it is utterly impossible for inquisitive moderns to establish the credit among the ancients with any definite degree of certainty.

The wise men and oral teachers, the priests, and later the classical writers of antiquity, looking backward, even in their early time, down through the long vista of years, attributed the introduction of this fascinating beverage to the gods, Osiris in Egypt, *Dionysus in Greece, and in Hebrew-speaking countries, to Noah. But modern writers who have investigated the subject, endeavoring to eliminate the fabulous from the real, or at least the vague from the obvious, seem to unite on

*Here we do not refer to any of the real personages surnamed Dionysius, but to Dionysus, the god of the vine, who went on expeditions to remote places, teaching the cultivation of the vine. There were, it is claimed, five distinct gods "Dionysus," each having different parentage. The worship of Dionysus spread so in Southern Italy, or Magna Græcia, whither it was transplanted by Greek colonists, that Sophocles spoke of him as the god who ruled Italy.

Hippocrates, the Father of Medicine, as the originator of those valuable and suggestive formulas that have survived and been handed down to us amid the ravages of time.

During the pre-Hippocratic period these preparations were believed to possess marvelous properties and with the offering of mystical incantations, to exert magical powers in the cure of various diseases. They were swallowed with avidity and mysterous invocations to the gods by the afflicted of body and spirit, in the perfect confidence that while they gratified the sense of taste, they would strengthen the stomach and dissipate all the ills to which flesh or mind was heir. But Hippocrates ventured to differ from the priest-physicians; though born and bred among that superstitious craft and inheriting all the silly traditions and prejudices of that unenlightened epoch, he boldly cast superstition aside and based his practice upon the principles of inductive philosophy and the inherent virtues of the wines and remedies themselves.

Cordials, Liqueurs, Etc.

Then came the Moorish alchemists with their perfected stills, producing sweet cordials that became

renowned throughout the old world—east of the Columnæ Herculis as far as the wall of China. All along the Mediterranean Sea most every country manufactured liqueurs and medicinal compounds, the monks and nuns taking the lead in this occult industry. Sicilian wines, especially those from the neighborhood of Marsala, were most favored as a basis on account of their great alcoholic strength. These were combined and blended with the distilled products of grains, nuts, fruits, berries, rinds, flowers, barks, aromatic herbs, saps, etc., and made into most delicious cordials to be sipped as post-prandial beverages or taken as medicines; and many of them have been continuously in use up to this day, some of them unimprovable even by the ingenious people of this progressive age.

So it thus appears from the most authentic sources, that the art of separating alcoholic spirit from fermented liquors was known in the far East from the remotest antiquity, and that it was encouraged and patronized by the religious and medical fraternity of these ancient times.

All along the line of experiment and practice it has been a progressive industry, and while we can trace back many of our present wines and liqueurs in their

immutable purity several centuries, there are many new brands coming into use every few years, some to live, many to die of neglect.

We shall give a brief account of a limited number of the more important of these remarkable standard compounds and call attention to the bases of their manufacture, and mention incidentally what in common parlance are known as "straight drinks."

The alcoholic liquors most commonly distilled for drinking, culinary and medicinal purposes, are these:

Brandy, which is obtained by the distillation of wine. The aroma is due to ether and other volatile products. Any wine will do for this purpose, but the light-colored varieties yield the purest and most aromatic brandy. The best comes from France. In the departments of Charente and Charente Inferieure, a variety of grape is cultivated exclusively for the production of brandy, the yield of which constitutes the Cognac of commerce. Armagnac comes from the departments of Landes, Gers, and Lot et Garonne. The Cognac district, which produces the richest and most delicate spirit distilled, is separated into distinct zones of production, according to the quality of the spirit each yields. In the centre of the district on the left

bank of the Charente is the Grande Champagne, and radiating beyond it on the Petite Champagne, the Premiers Bois, and the Seconds Bois. The Grande Champagne is the source of the finest brandy anywhere produced. The quantity of brandy exported from Tonnay, Charente, varies annually from 6,000,000 to over 9,000,000 gallons. One year it was valued at over $9,000,000. Storage in oak casks gives it a delicate golden hue caused by incidentally taking tannin from the oak, but the deeper brown brandy is colored with caramel. It is ventilated two years, and mellows and develops aroma the longer it is kept. It is popular as a medicinal stimulant, and is used for diarrhœa, spasms, etc. Much of the spirit that passes for brandy is beet-root or grain whisky colored and aromatised with the Cognac-flavored œnathic ether or Hungarian oil.

The average proportion of alcohol in brandy ranges from forty-eight to fifty-four per cent. The name brandy is now given to spirit distilled from other liquors, and in the United States to that which is distilled from cider and from peaches.

The brandies most used are Hennessey, Otard, Martel, and Claverie.

British brandy is a common kind distilled in Eng-

land from malt liquors and given the flavor of French brandy by artificial means.

Rum has always been eminently an American product, the most esteemed varieties being made in the West Indies and named for the place of manufacture; as, Jamaica rum, Granada, Antigua or Santa Cruz rum. It is also made in New England and other sections where sugar cane is cultivated. The spirit is distilled from the juice of the cane, or the refuse left after sugar-making, and often from the pure molasses.

Whisky seems to be the most favored drink in America for purposes of stimulation and in uncertain moments when one is undecided as to what to take. Though beer, iced wines, fancy mixed drinks, etc., are often taken to quench thirst or merely for sociability, whisky is generally regarded by steady drinkers as the purest and most reliable drink. They appear to know good whisky by the taste of it.

The name whisky originated with the Celtic inhabitants of Ireland and Scotland who called it uisge-beatha, usquebaugh, (water of life.) It is said to have first been known in England during the reign of Henry II., but it was probably introduced into Ireland from India many years previously. The Red Book of Ossory, com-

piled five hundred years ago, gave directions for making usquebaugh or *aqua vitæ*, then used chiefly as a medicine and considered as a panacea for all diseases. Scotland and Ireland produce the largest portion of the whisky made in Great Britain. Some of it is exported to the United States. Illinois, Ohio, Indiana, Kentucky, Pennsylvania and New York furnish most of the whisky produced in our own country, while a smaller quantity is distilled in Tennessee, Missouri and California. Distilled spirits are the principal source of our internal revenue.

Bourbon is prepared by a mixture of fifty or sixty per cent. of Indian corn with forty or fifty per cent. of rye and other small grains and ten per cent. malt. Monongahela whisky is made from rye with ten per cent. of malt. Canada whisky from rye, wheat or corn with five per cent. malted barley.

Plain spirit forms the basis from which gin, British brandy and other rectifiers' drinks are made, and it is used for blending with other flavored pot-still spirits and sold under special blend names. It is only the finer qualities of matured malt and grain whiskies that can be used as single or unblended spirits.

One of the largest and best-known firms in Kentucky sends us the following formula:

"In the process of distillation of genuine Handmade Sour Mash Whisky, the first requisite to make first-class whisky is to use carefully-selected grain, and in conjunction therewith, good spring water, and the same care in making it as is used in the kitchen of a well-regulated household, cleanliness being of great importance. Handmade sour mash is made by mashing one bushel of grain at a time in a small tub; the fermenting period being ninety-six hours; then being singled and doubled in copper stills. The percentage of small grain in handmade sour mash is thirty-five of rye and barley malt, and sixty-five of corn.

Sweet Mash or Fire Copper Whisky is made in a large tub, the whole mash being made at once, after which it is drawn off and fermented seventy-two hours, the fermentation being assisted by yeast. It is then singled and doubled in copper, the same as sour mash. The percentage of grain used in sweet mash is about seventy of corn and thirty of rye and malt."

Gin is an abbreviation of Geneva, primarily derived from the French *genievre* (juniper), which berry forms the flavoring principle of the spirit. It was originally a Dutch compounded liquor, but is now manufactured on a great scale by English rectifiers. The Hollands or

Dutch gins vary, but are purer and mellower liquors than the more highly-flavored British gins. It is frequently prescribed in diseases of the urinary organs, as the essential oil of juniper is the most powerful of all diruetics. But the imitation gin, which may easily be detected by taste, is very pernicious and should be excluded. The spurious gin is made by mixing essential oils, turpentine, etc., with plain spirits without any redistillation. It is always best to buy good goods from reliable houses and pay market prices in this article as in everything else. Don't look for "soft snaps."

ARRAK is an Oriental spirit distilled from "toddy," or the fermented juice of certain palm trees or from rice.

SAKE, the national drink of Japan, is from rice.

POTATO BRANDY is very extensively prepared from the fecula of potatoes in Germany and Russia. It is much used in the arts and for making factitious wines and for fortifying wines.

KOUMISS, as originally manufactured by the Tartars, is distilled from fermented milk of mares, and furnishes the only example of spirit drawn from animal sources—a great food and drink in Russia.

MARASCHINO originated with the Italians. For

years the Pope sent this delicious liquor to all the grandees of the world. Queen Elizabeth of England was extravagantly fond of it, and, as if to honor it, drank it from a goblet of gold. The basis of Maraschino is black cherries, jasmine, roses, orange flowers, etc., fermented and distilled. It is recommended as an anodyne against nervousness. It is extensively used in the preparation of jellies, sorbets, pastry, etc.

MONTANA is prepared from the juices of plants, flowers, roots, etc., growing on the highest mountains of America, principally the Rockies and Alleghanies. It is a powerful digestive, suitable for everybody, but principally for the aged and debiliated. It should generally be taken after dinner.

CURACAO, dub, (sweet) and sec, (dry,) also triple sec, has for its basis the peel of the young bitter orange growing generally in the island of Curacao, a possession of Holland, off South America. It is a digestive and is used as a preventive against fever. It is white or green in color.

ANISETTE is recommended for the cure of flatulency, colic, etc. The aroma and flavor of this delicious, ancient and popular liqueur is obtained from annis seed.

RUSSIAN KUMMEL is a powerful digestive and ver-

mifuge. The predominating flavor is distilled from carraway seeds. The crystalized is prepared with white rock-candy which leaves a fanciful deposit in the bottle.

EAU DE VIE DE DANTZICK, (gold water,) was originally made in France by Dr. Bruart. He attributed wonderful powers to gold in curing stomach difficulties and said it removed any mercury that might be lurking in the system. Shortly after the edict of Nantes, promulgated by Louis XIV., the protestants of middle France went to Germany and introduced the water of gold, calling it "Water of Life of Dantzick."

POUSSE-CAFE DES FAMILLES derives its name from the fact that it is beneficial to all ages. It is an exquisite digestive of six of "the finest" in proper proportions. The word is also given to several liqueurs which lie in stratas in the glass presenting a variagated appearance; quite a curiosity to those who have never tried it.

CREME DE MENTHE GLACIALE, (green or white,) is of great use in summer complaints and as an aid to digestion. The delicate flavor is obtained from peppermint after five distillations.

VERMOUTH, (French and Italian,) is an appetizing tonic largely used in the United States, mostly in cocktails. It is manufactured out of white wine perfumed

and flavored with herbs of the labiated species. The Italian product is labeled Vino Vermouth.

ABSINTHE, (green or white,) a bitter beverage used as an appetizer, and bitterly denounced and as warmly praised by different *critiques* the past century. The present method of preparation dates back only sixty years. Formerly it was simply an infusion of herbs in white wine. In Normandy and in certain countries around the Alps it is still prepared in that crude way. The distillers of Besancon, Pontarlier and Couvet hit on the idea of distilling the Absinthe herb (wormwood), adding annis, fennel and corriander seeds, etc., *ad lib.*, these making an agreeable beverage. Absinthe so made soon had considerable success, which had the usual effect of bringing out the injurious trash made from oils, essences, etc. Absinthe, if properly made, is healthful—a wonderful appetizer and soother of the nerves—if not taken in excess. It is usually taken with half a glass of water to a small wine glass of Absinthe. The water is allowed to drip on the Absinthe so as to milk or pearl it. Taken pure it has the same properties as peppermint in cases of colic or cramps. To some tastes a cocktail is much improved by the addition of two or three drops of Absinthe.

GENEPI DES ALPES is digestive and soothing. The

flavor is derived from the dried Genepi herb which grows on the Alps of Switzerland.

KIRSCHENWASSER, a spirit from black cherries, in great demand throughout Europe, is becoming abundant in the United States and equal to any in Europe. Kirsch is an excellent digestive and tonic for throat, lungs and entire system; used in sorbets, etc. A punch of kirch, coffee, sugar and ice-water makes a delicious drink in warm weather.

ZWETSCHENWASSER, or prune brandy, similarly prepared from wild prunes, is a stomach febrifuge and has all the properties of the kirsch with a trace of laxative properties.

BENEDICTINE, (Monachorum Benedictinorum Abbatiæ Franciscanensis), distilled at Fecamp, Normandy, is a very famous old cordial, originally prepared exclusively by the Benedictine monks, but since the French Revolution it has been made by a secular company. It is known principally as a genitial stimulant.

CHARTREUSE, is a tonic cordial, very palatable and highly esteemed for its stomachic and anti-febrile virtues. It is prepared by the distillation of various aromatic plants, especially nettles, growing in the Alps, carnations, absinthium and the young buds of the pine tree. There are three kinds, green, yellow and white,

differing in degree of strength. It derives its name from the celebrated monastery of the Grande Chartreuse, established more than eight hundred years ago, near Grenoble in Dauphine, France, where it is manufactured. It is an important source of revenue to the monks, who devote it to the establishment of churches, schools and hospitals.

Raki, (Turkish brandy,) a fermentation of dates, gum mastic, roses, etc., is a popular stimulating drink of the Turks. Unlike wine it is not interdicted by the law of Mahomet. It perfumes the breath and destroys the odor of tobacco. To it is also attributed the properties of hashish which produces pleasant dreams.

Le Petit Pot, the finest Spanish raisins brandied, so named from being served in a small pot-shaped china vessel.

Svensk Punsch, the highest grade of Swedish punch.

Tio Dubbelt Renadt Branvin, Swedish brandy.

Bitters, various brands in celery, tansy, cherry, orgeat, etc., etc.

Brandies, blackberry, peach, cherry, ginger, etc.

Creme de Cafe, distilled from Mocha, Java and other coffees, useful in punches; tonic and anti-scorbutic.

Also cremes in cacoa, vanilla, rose, etc.

Modern Wine Production.

During the Middle Ages considerable wine was produced in England, but Continental Europe is now, and for many years has been, the great source of supply, notably, France, Spain, Italy, Portugal, Austria-Hungary, Germany, and to a less extent, Russia and Greece. In our own country a large quantity of the vinous beverage is produced, not only in California, Ohio and New York, but in many other States, and the industry is rapidly assuming considerable proportions, but as yet it is almost nothing when compared with the products of the Mediterranean countries and the Levant.

Australia and the Cape of Good Hope are also candidates for international favor. It must be noted, however, that the output of the Cape wines has fallen off thirty-three and one-third per cent. the past four years, which is partly due to *Phylloxera*.

France is to-day and has during several isolated seasons the past twenty years shown herself to be the most remarkable wine-producing country in the world and in any age of the world's history, and this in face of the fact that the United States and Italy, with more territory suitable to grape-growing and with wonderful natural advantages, present even greater possibilities.

Why remarkable?

Because she has taken advantage of her fitness of soil to the vine, her meteorological conditions, her geographical position as regards the European markets and incidentally those of the world. The industrious habits of the peasantry, the favorable system of small land holdings, or tenure, the almost universal patronage of the people, particularly the bourgeois and the aristocracy, and the general interest in the subject, the national pride in the accumulated output, together with commercial encouragement, huge investments of capital in the finished, properly-aged and marketable product, the care, management and method of storage, the activity of wine merchants who make themselves felt and their goods appreciated in all civilized countries, and the tasteful fancy of *bon vivants* wherever there is "good" society—all these and many more facts that might be cited have resulted in a great home and foreign trade and led to the extension of wine-growing to all but eight of the eighty-six departments of the realm.

Now for some startling figures!

Italy, with lazy habits and great natural advantages but with careless attention to business, annually produces 600,000,000 or 700,000,000 gallons, worth say $500,000,000. It appears that she can beat France and not half try; at least she surpasses her in quantity

almost every year. The product in our own country at present is a mere bagatelle, say 40,000,000 or 50,000,000 gallons per year, but it is rapidly increasing. France vacillates as to quantity, owing to injuries to the vine caused by *Phylloxera*. The average annual production is over 500,000,000 gallons. But the most marvellous results of wine culture in France occurred in 1875, when the yield reached the enormous aggregate of 83,633,000 *hectolitres*, or about 2,200,000,000 gallons, worth in round numbers eighteen hundred million dollars ($1,800,000,000.) There were not bottles and cooperage enough to accommodate it, and much of it was siphoned into vats and cisterns for storage, but not a pipe wasted; and yet prices were not materially affected in the markets of the world.

This only shows the possibilities of France, if she could get rid of *Phylloxera*. And as to our own little beginning in this great industry here in America, it may be said that with so vast a territory, so many acres of low-priced land, much of it sunny, undulating, and particularly suited to grape growing, we may look forward to wonderful enterprise along this line in the not far distant future. It will come the sooner as we learn more about the management of the fruit after it has been taken from the vineyard—those little secrets which

have long been jealously guarded but which are now being revealed.

So we must for the present, as we have long in the past, look to France for the greatest amount of *good* wine.

There are three classes into which wine is divided: dry wines, or those which are not noticeably sweet, but which are characterized by a quality known as "bouquet," or high flavor. Another class is that of sweet wines or liqueurs, which are rich in flavor, saccharine and alcohol. The third class are those not strikingly noteworthy for either sweetness or aroma. Within those classes we find red, white and tinted wines.

France produces a great abundance and variety of red wines (clarets,) Bordeaux, Burgandy and Dauphine supplying those most esteemed.

The Bordeaux kinds have a good deal of body and a full, agreeable bouquet, spirited and with a pleasant astringency. Like most other products, they are of all qualities and grades but their general characteristics are crispness, elegance and fine bouquet, and they improve by being kept in wooden casks to assist evaporation, and in bottles after a certain period.

In class first we have Chateau Lafitte, Chateau Latour, Chateau Margaux, Haut-Brion. The Burgundy

wines are oily, less astringent and rather heavy, with delicate, characteristic aroma, viz: Chambertin, Clos Vougeot, etc. Class two clarets are those of St. Julien, St. Estepe, Cantenac of the Bordelais, those of the Champagne, the Lyonnais and Dauphine.

Vin ordinaire is produced abundantly in most all France, chiefly for home consumption.

Burgundy is the oldest wine-producing district in central Europe. Centuries ago this wine was the choicest to be found on the tables of the moneyed aristocracy and the nobility. Much of the Burgundy of the present day is of excellent quality, having delicate bouquet and good body. A few scarce kinds, such as Romanee-Conti, are very superior first-class wines.

The white wines of France have more body and are more fiery than the Rhenish wines. In the first class are those of Champagne (Sillery,) the Burgundy white, and Chateau d' Yquem of the Bordelais. Second class are Sauterne, Barsac, etc. Superior dry wines are also produced in the south of France.

The Medoc district is the very heart of the wine industry of France, and nowhere have such elegance, *finesse* and distinct variety been obtained as on the banks of the Gironde. The yields of the principal estates are kept separate and reach consumers as the

products of particular growths and of specified years. The principal vines here used are the Cabernets, the Merlot and the Malbec for red wines, and the Semillon, the Sauvignon and the Muscatelle for the white wines. The Medoc wines possessing such great variety of qualities have necessarily been divided into payson, artisan, bourgeois and fine growths, the last mentioned being subdivided into five categories and are known as "classed growths." Thus: Chateau Lafitte, etc., etc. Second growths, Chateau Mouton-Rothschild; Gruaud-Larose, St. Julien, etc.; Cos d' Estournel, St. Estephe; Chateau Mont-Rose, etc. Third growths, Chateau Kirwin, Cantenac; La Grange, St. Julian. And so on in fourth and fifth growths including scores of names that brevity of space forbids mentioning. This classification is the result of years of observation and study from the eighteenth century, the present form being inaugurated by a convention of brokers in 1855.

Now a word about Sauterne, which is so much prized in America as a breakfast wine. The name stands for certain white wines produced in the department of Gironde, France. It is the special name of a wine made at Sauterne, a village on the left bank of the Gironde, some distance above Bordeaux. Then it is a general name for the white wines of similar char-

acter and flavor exported from Bordeaux, and some of which are of quality superior to the original Sauterne wines. Chateau Yquem, Chateau Suduirant, etc., are considered Sauternes. All these wines so called are sweet but lose their excess of sweetness with age. The Sauterne grapes, which are of medium size and white, are gathered almost one by one, as they become extremely ripe and mellow. Fermentation really commences before they leave the vine. They are cut off with scissors by women just in time to prevent rotting, this necessarily slow process causing the vintage to extend over many weeks. The first result of fermentation is a very sweet, luscious wine known as *tete*, which is mostly sent to Russia, where it commands fabulous prices. The second wine, called *millieu*, is of a drier character, being made from the less saccharine grapes, and is the class generally meant when speaking of Sauterne. The third wine is made by mixing all the remaining grapes, the result being designated as the *queue*. The luscious, delicate Sauternes leave no disagreeable farewell after indulging, but are rather marked by a distinctive *seve* or special taste which, while it remains in the mouth, leaves the palate perfectly fresh. The finer growths of these vines, like the red wines of Medoc, are arranged in classes; thus, grand first growths, Chateau, Yquem,

Sauternes. First growths, Chateau La Tour Blanche, Bommes, etc. Second growths, Chateau Myoat, Barsac, etc.

We mention the sparkling wines of France in a special article on Champagne wine.

Next to France comes Spain in reputation for any considerable quantity of good wines, commercially speaking. She sailed into prominence on sherry, which is known in many countries, and the red wines of Terrogona and Rioja have since entered largely into the commerce of the Peninsular. France sells or stores her high-priced wines and buys cheaper ones from Spain, America and other countries, for blending and home consumption. Spain also exports, via Catalona, large quantities of what are known as Spanish reds, viz., port and claret, to Great Britian and other countries, and they they are of good quality, too.

Sherry gets its name from Jerez (Xeres) de la Frontero, the central point of this industry in Andalusia, Spain. The best Spanish sherries are dry Manzanilla, Amontillado and Vino de Pasto. The Amonitallado class is subdivided into Fino and Oloroso. A similar wine is known as Montillo; another is Moguer used for blending. Malaga is a sweet wine from Muscat grapes. The Rota district produces a sweet wine known as

"tent" (*tinto*) used for sacramental purposes. The other Spanish red wines are Paxarete, Val de Penas, Benicarlo, etc.

Considering the wine-producing countries in their normal productive capacities, the acreage actually planted and regularly yielding the salable vinous product, Italy ranks ahead of France, and all others for that matter; but in qualities, excepting a few kinds, she is far behind. The area devoted to wine growing is much larger than that of France, and the arable value of the land much greater, for crops of olive, corn, etc., are grown simultaneously with the grape, all mingling and interlacing in a general vegetation while the Italian peasant takes his ease and nonchalantly awaits the never-failing results and abundance of nature. The treatment of the grape while gathering and after is just as reckless as before. Whether green, ripe or rotten they are carelessly torn from the vines and thrown into vats in a filthy condition, and little attention is paid to the processes of fermentation. In fact the whole system, or lack of system, is very crude and aboriginal; but some improvement has taken place the past few years, and when Italy, like America, awakens to realize her great natural advantages we shall hear more of her better-quality wines and see an important

revival of her waning revenues. Among her exported wines the Barolo of Piedmont, the Chianti of Tuscany, the Orvieto of the Roman States, the Lacryma Christi, of Naples, and other special growths have high reputations.

The principal Italian wine is grown in the neighborhood of Marsala, Sicily, where the business is carried on in a more systematic and energetic manner. It much resembles Madeira wine, having good bouquet and improving with age, and is made of a combination of various kinds of grapes including the Madeira varieties.

The wine industry of Portugal is very old, but it is only since late in 1600 that a great foreign trade sprang up through Oporto. The famous wines known as Port are produced in the northeast of Portugal in the district of Alto Douro, embracing a rugged mountainous tract as large as Rhode Island. The climate is very cold in winter and excessively warm in summer. To the rich soil and the intense heat which sometimes reaches 108 degress in the shade, is attributed the perfection of color, ripeness and body which these wines attain. Much wine is also produced in the neighborhood of Lisbon and other districts of Portugal, of which the leading ones are Torres Vedres, Collares, Carcavellos, and Bucellas. But the most noted, in many respects, is

Madeira, a wine of fine bouquet and strong body, made of a mixture of black and white grapes. It is the chief export from the island of Madeira, a province of Portugal. The vine was introduced soon after the discovery of the island. The marriage of the Infanta Catharine of Portugal, to Charles II. of England, some two hundred years later, brought British merchants who established the wine trade at Funchal. Madeira wine became very fashionable in the eighteenth centry, being recommended by army officers, and reached its height at the opening of the nineteenth century. The vine crowded out most all other crops in the island, necessitating the importation of breadstuffs. When it is mentioned that some of the wine has been kept from fifty to one hundred years for maturity; that in 1799 a fleet of ninety-six ships was escorted from Portsmouth to Funchal by three British men of war; that this fleet took three thousand and forty-two pipes of Madeira wine, partly for the supply of the West Indian Colonies, but mainly for the beneficial effects of the voyage upon the wine, thence to England; that for many years Madeira merchants sent wine on voyages to the east or west and back for the purpose of subjecting it to the intense heat of the ship's hold and the continued motion of the waves, and thus imparting to it a peculiar flavor and rich

bouquet and the appearance of maturity—when these facts are considered we do not marvel at the vast capital once invested in this particular wine, or the high prices it brought. But everything reaches a crisis at some period in its progress. This occurred to Madeira wine in the fifties. The taste for it rapidly diminished and the demand almost ceased. The cause may be traced to the appearance in 1852 of the *Odium Tuckeri* which devastated the vineyards of Madeira. Sugar cane was planted in the place of the vine and wine-making was at a stand-still. Holders refused to part with their wine except at exorbitant prices, and Madeira was placed beyond the reach of all but the wealthiest classes. After the disease was stamped out some years later the vineyards were again planted, but the trade has never fully recovered. Before the scarcity, this wine brought three hundred dollars per pipe, and it advanced from that to fancy figures, but since the resumption of wine-making it has brought less than one hundred dollars per pipe, and the trade is slowly reviving in consequence of other wines having taken its place.

The Austrian-Hungarian Empire produces a large quantity and a great variety of wines. Those of Austria are consumed principally at home, while those of Hungary, which are much more numerous, are

extensively exported. Foremost among the Hungarian wines is the famous sweet Tokay. The grapes are gathered separately after they have become almost as dry and sweet as raisins, and are put into casks supplied with holes to let the juice escape without pressure, which juice is utilized for the highest grade wine. The balance of the grapes are then placed under pressure for the ordinary wine. There are three classes of this wine, designated respectively as *essentia*, *ausbruch* and *maslas*. Although 2,000,000 gallons of the 250,000,000 gallons of Hungarian wine annually produced represent the Tokay kinds, they are not found in any great abundance in the markets. Almost twenty per cent. of it is of very superior quality, and twenty per cent. of that is so superlatively fine that it is taken entirely by contract for private use and never appears in the market. Tokay boasts a very high antiquity, is very renowned, and the first quality is extremely scarce and commands fabulous prices. Other wines of the Empire are Carlowitz, Meneser-Ansbruch, Ruster, Somlauer, Moscato Roso, Vino Tailaro, Presecco Vugova, Maraschino, Malvasia, etc.

Germany is extensively noted for her fine white wines, but she produces very few of the red varieties. The exported articles best known are the "Hocks,"

and Moselles which are made both still and sparkling. "Hock," it will be remembered, is the contracted colloquial for Hochheim. Wherever we find representatives of that sociable, thrifty and robust people, the Germans—and where do we not?—there are we sure to find the wines of the Fatherland. The principal wine-yielding districts of Germany are Alsace-Lorraine, Baden, Wurtemberg, the Hessian and Bavarian Palatinates and the Rheingau, the total annual output of which approaches close to 100,000,000 gallons. The white wines best known are Hochheim, Radesheim, Johannisberg, Forst, Niersteiner, Marcobrunner, etc., and the reds most familiar are the Affenthaler and Assmannshausen. The high-flavored dry Rhenish wines are produced in the territory from Coblence to Alsace, in the valley of the Rhine and its tributaries, the best being grown in the neighborhood of Mainz. The Rheingau, in which the choicest discriptions are grown, lies on the right bank of the river, while the vineyards of Hesse are on the left. The wines produced on the left bank are full-bodied and with good flavor, the best growths being Liebfraumilch, Niesstein, Scharlarchberg and Forst which are considered nearly equal to the Rheingau wines, among which latter are the wines of Johannisberg and Steinberg. The vineyard of Johan-

nisberg, which yields the king of wines, is said to have been planted about 1009 under the direction of Ruthard, archbishop of Mainz. During the Thirty Years' war those vineyards were destroyed, but in 1722 the abbot of Fulda built a chateau on the cite of the old convent and re-planted the vineyards. Hochheimer comes from a small district on the banks of the Main several miles above its junction with the Rhine.

The wines of Moselle, many of which are shipped as sparkling wines, occupy only a secondary position although in favorable seasons they are characterized by a pleasant flavor, much resembling those of the Rhine, with a marked aroma, but they are light and acid. The Grunberg wines of northern Germany are very acid.

Australia now astonishes the best French judges by the excellence of her wines, and the Cape of Good Hope continues to yield her luscious Constantia and other growths of fine quality wine.

In our own country rapid progress is being made in the cultivation of many varieties of the vine, and American wines are generally and steadily taking the place of the foreign product, among the middle classes at least. It must be admitted by all persons familiar with wines, that the California products much resemble

those of the Mediterranean countries, and they are being improved every year.

The vine was first introduced into California by the Franciscan fathers in 1769, and its cultivation has proven very successful. Fruit-growing and wine-making are now among the leading industries of the State. The Pacific coast seems to afford the finest soil and climate for these industries anywhere in the States, judging from practical results.

The variety of grape first planted in that region was known as the "mission" grape, and is generally supposed to have been imported from Mexico. Subsequently the principal varieties of French, German and Spanish vines have been tried and successfully cultivated, and several descriptions of wine now made much resemble the leading European types, though of a slightly coarser style, a defect that is disappearing with the grasp they are getting on technical knowledge. Although California excels all other States in grape-growing, producing nearly half the wines made in the Union, yet the rate of increase has been greatest in other States for several years. Along the borders of the Ohio and Lake Erie the vine is extensively cultivated. The champagnes and clarets made in the neighborhood of Sandusky and Cleveland, and the sparkling

catawba, made originally by Nicholas Longworth of Cincinnati, are produced in great quantities. New York, Missouri, Illinois and Pennsylvania are also large wine-producing States. Wines of inferior quality are made in a small way in all the States. In the Eastern and Middle States the Catawba and Ives Seedling are mostly grown, while in the South the Virginia seedling and Scuppernog grapes are the favorites, and those used for wine resemble the grapes of Germany and France, containing more acid and flavor. Those grown on the Pacific Coast are of a milder and sweeter character like those of Spain. Mildew, blight and grape rot have interfered with grape culture in some localities, but *Philloxera* is not so bad as in France.

True Americans always take pride in anything that is purely and simply American. While drinking claret and certain other wines, unless we are fairly good judges, we do not know whether they are foreign or domestic. But catawba wine makes no pretenses to foreign nativity. It is merely what it seems—a good, palatable, invigorating American wine. Of course the vine bearing the beautiful, luscious red fruit from which this wine is made, came remotely from exotic plants, but it has gained characteristics of its own. It was first cultivated along the shores of the great Catawba

River, which flows through North and South Carolina for three hundred miles, being called the Wateree in the lower part of its course, where it unites the Congaree to form the Santee, thirty-one miles southeast of Columbia. In many places along these waters this grape is raised, but it takes the name of the Catawba River.

The wine produced from the Catawba grape is light and of rich muscadine flavor, and is made both still and sparkling. Our great American poet, Henry W. Longfellow, now deceased, speaking of it, said:

"Very good in its way
Is the Verzenay
Or the Sillery, soft and creamy,
But Catawba wine
Has a taste more divine,
More dulcet, delicious and dreamy."

Champagne Wine.

This delightful, sparkling and invigorating beverage originated in the old province of Champagne, from which it derives its name. It is now represented by the departments of Marne, Haute-Marne, Aube, and Ardennes. After a few years the toilsome and complicated art of manufacture spread to other districts of France and other countries, including America. It is frequently

called "champagne" for short, by the generality who indulge in it occasionally, but those who have a more intimate acquaintance with it and who are very exact in their phraseology, always speak of it as champagne wine. Specifically it is the effervescent wine made within the limits of old Champagne in the northeast of France, mainly in the neighborhood of Epernay, Reims, Avize, Ay, and Pierry, in the department of Marne. The vineyards are situated within a district about twenty miles long, from Reims on the north, to Vertus on the south, and are generally classed "of the Hill," (*montagne*,) and "of the River," or along the Marne; but large quantities of new wine are brought from other regions, and each manufacturer makes a mixture or blend according to his own system, and produces a brand of wine known by his own name. The effervescence is artificially produced and is of the nature of an arrested or incomplete fermentation. The degree of sweetness of the wine is the result of an addition of liquor consisting of syrup simple and old wine. The different degrees of sweetness are indicated by the terms *sec* (dry,) *doux* (sweet,) and *brut*, (one to three per cent. of sweet liqueur.) *Brut* originally meant the new or unmanipulated wine. The sweeter wines are generally the more effervescent.

The name champagne is also applied in a general way to effervescent wines wherever made; as, California champagne, Swiss champagne, etc.

Marne and Haute-Marne supply the greater portion of this description of wine, Marne producing the best qualities. The principal vineyards are at Ay, Dizy, Hautvillers and Mareuil, on the right bank of the river, and at Pierry and Moussy on the left. To the south of these are those of Avize, Cramant, and Vertus. The vineyards of the mountains include those of Verzenay, Sillery, Rilly-en-Montagne and Bouzy.

The sparkling champagnes are made from both the white and red grapes, carefully pressed and the wine is of an amber color, more or less deep according to the vintage and to the proportion of black grapes used. The grapes are pressed in a large *pressoir*, the first pressing yielding the best quality, the second and third being proportionately inferior. The vintage usually takes place the first week in October, the young wines being left to ferment in the casks until winter, when the first raking takes place, which operation is repeated a month later, when the wines are fined previously to being put into bottles. The wines of the various growths are mixed in the proportions desired, and a certain quantity of old wine is added. If the wine is deficient in sac-

charine, refined candied sugar is added to produce fermentation. The bottles used are strong and flawless, with sloping shoulders so that the sediment may not adhere to the sides in the after process. The corks are secured by iron clips and the bottles are placed in horizontal position to remain so during the summer months. Meanwhile the carbonic acid gas is generated therein and a sediment is deposited. Then the bottles are placed in a slanting position, neck downward, in cranks made in the shape of the letter A, and are daily shaken very slightly and the sediment gradually falls into the necks above the corks—a very delicate operation, the slightest twist being disastrous. The incline is generally increased until they are almost perpendicular—a process which generally takes from three to six weeks. The iron clip is then removed and the force of the wine sends out the cork with the sediment. The wine is then subjected to *dosage* or liqueuring according to the sweetness desired, and the bottles are filled, corked and wired ready for shipment. The liqueur is composed of the finest wine, candied sugar and cognac, the per cent. used for temperate climates being from one to four, and for colder countries it sometimes exceeds twenty per cent. The liqueuring is regulated to a nicety by

machine, but in some establishments it is still measured by hand with a ladle.

Saumur is another district of France which produces large quantities of sparkling white wine. It is situated in the department of Maine-et-Loire. These wines have been known for centuries, but have been made effervescent only since 1834.

The importation of champagne into the United States in 1893, from January 1 to October 1, amounted to 191,549 cases. The amount imported for a similar period this year was 159,330. One dealer imported two thousand cases more in 1894 than he did in 1893.

Mr. Charles Edwards adds some interesting matter concerning champagne.

" * * * The producers of Dry Monopole have their offices in the Rue de Sedan. I expected to find myself in an atmosphere elevating with the diffused bouquet of champagne. But the cellers of Messrs. Heidsieck are a considerable distance from their offices, and there was not so much as a cork visible in the place to hint at the nature of the business here so extensively conducted. Perhaps it is as well that it is so. It is said that the very fumes of the cellars sometimes prove too much for the head of a weakly man. And I myself

can vouch for the fact that they become distinctly nauseating after even two or three hours.

"It is not the custom with the champagne merchants of Reims to treat their employes as the traditional confectioner treats his apprentice. They do not in fact attempt to breed in them a distaste for champagne. That I suppose was a crime of high treason against the majesty of the noble vine. In the premises of Pommery, indeed, it is the vogue to offer one glass of champagne daily to the persons employed. That taken before work begins, may well be thought to serve as an agreeable and useful stimulant to labor. But the common beverage in the cellars is a good, sound red wine, which is dispensed to the workers in no stinted measure. I am told that there are members of the fair sex at Heidsieck's (cork stampers, bottle markers, etc.) who dispose of four quart bottles of red wine during their ten hours of work. The men, too, are a thirsty race. Mme. Pommery is less lavish with her servants. She allows them a couple of bottles each in the day, which seems adequate.

"From the ground floor of the spacious warehouse into which one enters from the inner courtyard of Messrs. Heidsieck's premises a shaft desends vertically about a hundred and fifty feet into the ground. It is

sunk through solid chalk. From the main shaft there are three lateral galleries which connect with each other by staircases. These galleries hold the millions of bottles of champagne which are the necessary equipment of a first-rate modern Reims house. The vertical shaft is of course for mechanical purposes only. Here is a machine and an endless chain, which lift the wine to the surface in cases. The wine is made (if the word may be used where 'fabricated' would not do equally well) below, and packed for exporation above.

"The temperature in these gloomy corridors cut in the native rock never varies from about 46° Fahrenheit. In winter the men enjoy it for its mildness, but in summer it seems far from genial. The excessive dampness, too, must be prejudicial in many cases. If you touch the heavy canvas screens which divide the galleries, you feel that you could squeeze quarts of water from them, and the walls of course reek with moisture. Yet there is really not a degree too much of cold, nor one drop too much of humidity, in the cellars. All this is necessary to tame the high spirits of the champagne wine. The loss by bursting bottles is enormous, even under these conditions of discomfort for mortals and restraint for wine.

"There is electric light in the cellars, but its lustre

seems much abated by the prevalent gloom and oppressive humidity. The men working among the bottles thirty yards away are but dimly visible. And what tedious, uninspiring work some of it is! Imagine, for instance, a person spending ten hours of continuous toil in lifting bottles from their racks, giving them a turn or two, and replacing them. This, two, in absolute solitude, in a slip of a gallery deviating from a main corridor, and curtained off from the hollow sound of his comrades' voices in the distance by the wet sackcloth at the opening. No doubt, with men of conscience and concentration, this loneliness serves well enough in the interests of the firm. A deft workman will, it is said, turn from 25,000 to 30,000 bottles daily. This is his work day after day. It is one of the various processes which give us a wine clear as crystal, from which almost every particle of sediment has been coaxed and expelled. But it does not suit all men. Some cannot stand the dismal monotony, which really seems almost on a par with certain of the experiences of a Siberian exile. Life in the champagne cellars does not tend to length of days. After a spell of years in such employment the man seems to have become unfitted for continuous existence above the ground and in a drier air. While he is daily in the damp atmosphere of 45° or 46°

and supported by a daily magnum or two of good red wine, he has not much to complain about. But afterwards he is apt to fall to pieces. Fifty-five is reckoned a good age for him to attain.

"Of the various details of the making of good champagne, none is more interesting than the final stage, immediately precedent to the second and last corking. This occurs when the wine has been in bottle long enough to have had all the sediment brought toward the cork by the systematic turning and the general inclination of the bottle itself. If you look at the sediment in such a bottle you may well be surprised at its bulk and apparent solidity. It shows itself as a substance by the cork from half an inch to an inch in length. The contrast of its whiteness with the pellucid gold of the nether wine is curious. And it is from this stratum of fine white particles, the crystalized tartar of the wine, that each bottle has successively to be freed by the process known as 'degagement,' though more often called 'disgorgement.'

"Much depends upon the skill of the 'disgorger,' as we will call the man who sits at his work, and takes bottle after bottle to operate upon. Unless he can time his movements to the second, he is more than likely to spill an unnecessary amount of the pure wine in expel-

ling the sediment. This, with millions of bottles, of course would mean the sacrifice of a vast deal of wine. The disgorgers are therefore the best paid men in the champagne vaults. At Heidsieck's a method is in vogue which freezes the sediment so that it comes out as a lump of ice. The bottle is then passed by the disgorger to another man who fills the vacuum caused by the removal of this substance with champagne liqueur. Some people suppose that brandy is used for this purpose, but this is a popular error.

"With all possible speed the bottle passes finally to the corker, who soon solves the riddle of how a cork with a natural diameter of an inch and a quarter can be got into a bottle mouth having a diameter of but three-quarters of an inch. Fifty years ago the corking was done in the old-fashioned way, with a strong arm and a mallet. The bottles then sometimes broke to pieces under the vigorous blows they had to bear, and the bottler bottled at his peril. It still happens, of course, that in disgorging its sediment occasionally a bottle flies to pieces and endangers the disgorger. But upon the whole the risks are much less than they were. Improvements in the processes of champagne making are not infrequent: yet there is still an opening for the inventive mind. There is, as the phrase runs, a fortune

at hand for the man who can design a non-absorptive cork.

"It is quite a relief to emerge from the damp, chill home of these millions of bottles of champagne, and to glance at the women above working in the blessed daylight and breathing a more congenial air. Here are sacks of corks, and the dames and girls may be seen giving the impress of Dry Monopole to one cork after another. The cork itself is of the best obtainable quailty; with a little search among the stamped pieces, you may discover some of a material as smooth as planed lumber.

"The wrapping of the tinfoil round the necks of the bottles and the labeling are also women's work. It is interesting to learn that the red foil bottles are for Germany. They indicate a sweeter wine than that which goes to England. Canning once said that the man who declared that he preferred dry champagne to sweet lied unblushingly. This was, of course, a candid confession of inexperience on the part of the statesman. His words would be received with polite incredulity among the people of Reims. And certainly, after drinking a bottle of Dry Monopole here among the models of old champagne bottles during the last century, one has no desire for anything sweeter. My guide told me

that he has more than once taken as much as four bottels of the wine without inconvenience. The occasions were festive and exceptional; but his words were none the less a compliment both to the wine and to his own head and stomach.

"It must not be thought, in spite of the immense and growing consumption of champagne the world over, that the trade of wine merchant in Reims is one of sure and easy prosperity. Perhaps only one year in twelve can be termed a good vintage. The man without enough capital to wait for the good vintages to balance the bad ones must not hope to make a reputation, and the fortune that follows a reputation. There must, too, be an immense sum invested in reserve wines, especially in a house like Heidsieck's, which relies mainly upon the production of wine of uniform quality. Dry Monopole is Dry Monopole all the world over. If you are sure the bottle before you contains this, you know exactly what pleasure is in store for you. But the makers of Dry Monopole have toiled about a hundred years for their fame. I ask upon what amount of capital a house like theirs could be established, and am told that with 5,000,000 or 6,000,000 of francs the experiment might be made. As for the result of the

experiment, however, it would it be like tossing up a coin and crying *head* or *tail*.

"One set of cellars in Reims much resembles another. There is, however, something peculiarly captivating to the imagination in the larger and loftier vaults of the great House of Pommery. Here the eye is appealed to much more than in the galleries of Messrs. Heidsieck. There is no electric lighting, but the daylight descends in places down huge yawning shafts pierced in the chalk. The Romans are said to have begun these useful excavations in Reims, and Messrs. Pommery and Greno have much improved upon their freehold of old Rome's labors. The number of bottles here may be two or three times as many as in Heidsieck's cellars. It is impossible to give an exact account. There are miles of them, with from 12,000,000 to 15,000,000 bottles by the wayside, and between 500 to 600 men and women to attend to them.

"Bearing in mind the vastness of the supply, it does not seem that the champagne makers of Reims act with imprudent generosity in offering as they do bottle after bottle of their choicest wine to their casual visitors. It is, however, an act of very precious courtesy. Thus, having in the morning drunk a bottle and a half of Dry Monopole, I was privleged in the afternoon to

be able to compare it with Pommery's '1884.' This is the date of the last good champagne year. The cellarer (who is a gentleman of standing, for all his blue smock) has no doubt of your verdict as he pours the aromatic fluid into your glass. It is as clear as spring water, and the color of a sulphur crystal. The bottles thus opened for the tourist may, I suppose, be counted by the thousand annually. But it is enough to remember the historic ravaging of the cellars of M. Moet of Epernay during the Revolutionary wars to realize that good may come out of such apparent sacrifice. The Russians relieved M. Moet of about 600,000 bottles. That would of course have ruined a small man; but M. Moet could afford to wait, and soon after the war he found that he received twice as many orders from Russia as before. That immeasurable country continues to be a valued client both in Epernay and Reims—though it is not reputed to be the best of judges between genuine and fictitious champagne.

There are other names to conjure with here within sound of the bold bells of the cathedral besides Heidsieck and Pommery; but they need not be enumerated. They are at least as well known as the names of certain crowned heads of the Eastern Hemisphere. Are they not on every wine list throughout the world, and have

they not the agreeable consciousness that they are factors of innocent exhilaration in a thousand households every day in the year?"

List of Champagne: *Foreign.*—Pommery & Greno—Pommery Sec, Sec Magnums, Vin Nature, (brut); G. H. Mumm & Co.—Extra Dry, Dry Verzenay; V've Cliquot Ponsardin—Yellow Label, (dry); Moet & Chandon—Cremant d' Ay, Brut Imperial; Louis Roederer—Carte Blanche, Grand Vin Sec, (dry), Brut; Heidsieck—H. Piper & Co.; Heidsieck & Co.—Dry Monople, Monopole, Club Dry; Perrier, Joulet & Co.—Extra Dry Special, Brut; Ernest Irroy—Grand Extra Dry, Brut Especial; Jules Mumm & Co.—Grand Sec; Ruinart Pere & Fils—Vin Brut; Delbeck & Co.—Delmonico, Vin Brut. *American.*—Pleasant Valley Wine Co.—Great Western, (extra dry); Urbana Wine Co.—Gold Seal Special; American Wine Co.—Cook's Imperial, (extra dry); Werner & Co.—Extra Dry.

Wine Chemically Considered.

Experienced wine men store only those wines which are capable of improvement by age. In these, odoriferous substances are formed and the wine becomes less acid, more flavored and better tasted. Such wine

as has color often deposits a considerable amount of sediment, and if stored in casks there is a constant increase of alcohol. Wines which have retained much albuminous matter and which possess but little tannic acid cannot resist the influence of time. They become acid or undergo some other change. This occurs in the case of Rhine wines which contain but little alcohol, and all those wines which have much sugar and but little tannic acid in them cannot be kept very long. The wine is improved by being kept in wooden casks, as water escapes by evaporation and the other constituents being thus concentrated exert a stronger chemical action upon each other and render the wine not only more condensed but better flavored. Wine must be added to supply the loss of water or the action of the air will turn it sour and convert the alcohol into acetic acid, and the diminution of water which is thus replaced by wine causes a constant increase of tartaric acid. Wines poor in sugar may thus soon become too sour. The idea more or less prevalent that wine which has grown old in bottles has become stronger is entirely erroneous, but the color of bottled wine is materially affected by age. Liqueur wines and red wines containing no great amount of tannic acid become darker, while wines which are rich it tannic acid, like port, deposit a

sediment and become lighter. Old bottled wines contain odoriferous constituents—ethers of various organic acids—which are not found in new wines. The formation of these compounds, to which wine owes its aroma, is necessarily associated with the diminution of the free acids, which can occur only by the acids either being decomposed or combined with non-acid substances, both of which operations take place as the result of a very slow chemical process. This effect of time and nature may, however, be imitated by art, and if bottles not quite filled with wine are corked and placed for two hours in water at 185 degrees and after cooling are filled with wine, the flavor and aroma will cause the wine to appear several years old. Appert orginated this, but Pasteur and others have since brought the subject before the French Academy.

Wines which have been long in bottle sometimes acquire a peculiar flavor which is erroneously attributed to the cork. It is due to a mould which grows from the outside of the cork inward. Such wine is said to be "corked." Very similar to this is what is known as "the taste of the cask"—a peculiar flavor sometimes acquired by wine before bottling, and caused by an essential oil developed during the growth of "mould" on the surface of the wine. It can be removed by the addition to each pipe of about a quart of olive-oil.

Chemical analysis shows that in red wines there are present tannic acid and coloring matters, while in white wines there is only a trace of the former. In wine generally the principal ingredients are alcohol and water; then sugar, gum, extractive and albuminous matters; then free organic acids, such as tartaric, racemic, malic and acetic acids; and salts, such as the tartrates of potash, of lime and of magnesia, sulphate of potash, cloride of sodium and traces of phosphate of lime; also, especially in old wines, substances imparting aroma as œnanthic and acetic ethers and other volatile odoriferous matters. In all red wines and in many others, a little iron and possibly some alumina may be found. Most of the essential dietetic and therapeutic properties of wine depend upon the alcohol, sugar and free acids, especially tartaric acid, contained in it.

We have before us the statistical tables of Bence Jones and others showing the percentage of alcohol in various wines. Each of these analysts gives a range of from one to nine per cent. between their minimum and maximum figures. We name the lowest and highest figures any of them have offered, leaving it to the reader, or the sampler of wine, to judge of the actual per cent. of alcohol or stimulating substance that may practically be found in any wine named:

Port,	from	18	to	23.2
Sherry,	"	15.4	"	24.7
Madeira,	"	19	"	19.7
Burgundy,	"	7.5	"	13.2
Moselle,	"	8.7	"	9.4
Rhine,	"	9.5	"	13
Grunberger and Naumburger,	"	6.5	"	6.8
Claret,	"	9.1	"	11.1
Champagne,	"	14.1	"	14.8
Tokay,	"	12	"	25
Bordeaux, (first class)	"	9	"	11.5
Carlowitz,	"	24	"	25
Catawba, Concord, etc.,	"	8.5	"	10.5
California,	"	10.5	"	14
Greek and Syrian,	"	14	"	18

While it may be incidentally stated there are in

Brandy,	from	50	to	54
Rum,	"	72	"	77.1
Gin,	"	49	"	50
Porter,	"	6.5	"	7.9
Bitter Ale,	"	6.6	"	12.3
Cider,	"	5.4	"	7.5

Good red wines should contain at least one-half per cent. sugar and the quantity is sometimes larger. Some of the sweet wines contain nearly one-fourth of their weight of saccharine matter. Some kinds of muscat yield 24.5 per cent. of an extract containing 22 per cent. of sugar. Red Sauterne contains less than one per cent. of extract and Hermitage 1.7. Small as the quantity of sugar in some wines it is of great importance in diminishing the sharp taste of the free acids and imparting an agreeable flavor to the wine.

Wine is subject to several diseases: Young wine becomes sour under special conditions of the weather. The color becomes darker and the taste is affected and the wine becomes turbid and acid. This is caused by decomposition of tartar. Ropiness of wine is caused by the formation of vegetable mucus from the sugar, and is known as mucous fermentation. The wines liable to this change are deficient in tannic acid. The bitterness of wine, to which Burgundy wines are especially exposed, seems due to second fermentation, as a large amount of carbonic acid is evolved. It has been ascribed to the formation of citric ether, which is very bitter. This disease is caused by the sediment and often ceases when the wine is drawn off into other casks. The acidifying of wine depends upon conversion of the alcohol into acetic acid and may be stopped at its commencement by adding alkaline carbonates, which, however, destroy the color and affect the taste of the wine. The mouldiness of wine is a disease in which mould plants are produced on the surface of the wine. The admission of air encourages the disease.

We could write much more about wines but have probably said all that is necessary.

We publish the following wine list and retail prices, which may furnish suggestive matter and memoranda for those interested.

Wine List.

CHAMPAGNES.	Qt.	Pt.
Perrier Jouet, Special	$4 00	$2 00
Piper Heidsick	4 00	2 00
Dry Monopole	4 00	2 00
White Seal	4 00	2 00
Pommery Sec	4 00	2 00
Vve. Cliquot Yellow Label	4 00	2 00
G. H. Mumm & Co., Extra Dry	4 00	2 00
Cook's Imperial	2 00	1 00
BURGUNDY.		
Sparkling Marcilly Royal, Ultra Sec	$4 00	$2 00
BORDEAUX, "WHITE."		
Sauternes, J. Prom & Cie	$1 50	$ 75
Haut Sauterns, "	2 00	1 00
Cha Latour Blanche, "	3 00	1 50
BORDEAUX, "RED."		
Medoc, J. Prom & Cie	$1 00	$ 50
Margaux, "	1 50	75
St. Julien, "	1 50	75
Pontet Canet "	2 00	1 00
CALIFORNIA.		
Zinfandel	$ 75	$ 40
Reisling	75	40
St. Julien	75	40
Pontet Canet	1 00	60
BURGUNDY, "RED."		
Macon, P. DeMarcilly freres	$2 00	$1 00
Chambertin, "	3 00	1 50
BURGUNDY, "WHITE."		
P. DeMarcilly freres, Chablis	$2 00	$1 00
RHINE WINE.		
Niersteiner, Johann Schweitzer	$1 00	$ 50
Deidesheimer, "	1 50	75
Geisenheimer, H. J. Kullmann & Co	2 00	1 00
Liebfraumilch, "	3 00	1 50

PORT, SHERRY AND MADEIRA.

	Qt.	Pt.
Old Port	$1 50	
Vino di Pasto Sherry, Yniestra & Ramirez	2 00	
Amontillado Anejo " "	2 50	
Serie Madeira, Jimmenez & Lamothe	2 00	

OLD TOM AND HOLLAND GIN.

David McArthur's Old Tom	$2 00
Holland Gin	2 00

BRANDY, WHISKY, Etc.

L. P. Claverie & Cie. Cognac	$3 00
Jas. Hennessy & Co. "	3 00
J. & F. Martel "	3 00
St. Croix Rum	2 00
Jamaica "	2 00
Bond & Lillard Whisky	1 50
Blue Grass, '79	2 00

ALE, BEER, Etc.

Bass & Co.'s White Label		25 cts.
" Dog's Head		25 "
Guinness' Dublin Stout		25 "
Belfast Ginger Ale		25 "
Budweiser Beer	35 cts.	20 "
Anheuser-Busch Pale Lager	25 "	15 "

MINERAL WATERS.

Apollinaris	25 cts.
Harthorn	25 "
Congress	25 "
Delatous Soda	25 "
Hunyadi Janos	35 cts.
Sheboygan	25 "

CORDIALS AND LIQUORS.

	Glass.
Vermouth	15 cts.
Absinthe	20 "
Kirschwasser	20 "
Chartreuse	20 "
Creme de Menthe, Lapo te pere et fils	20 "
Anisette, " "	20 "
Curacao, " "	20 "
Maraschino, " "	20 "
Benedictine	20 "
Pousse Cafe	25 "

STANDARD WHISKIES.

The following named brands form a list of the standard whiskies in the American markets. It is as near complete as can be had at this time:

BOURBON.

A.—Acme, Anderson, Anderson Co. (S. M.), Ashland, Astor, Atherton, Atwood.

B.—Ballard & Lancaster, Beam & Son (D. M.), Beargrass, Beechwood, Bel-Air, Belle of Anderson, Belle of Anderson Co., Belle of Louisville, Belle of Marion, Belle of Nelson, Belmont, Berkele (Wm.), Berry (E. C.), Big Spring, Blair, O. & Ballard, Blakemore, Blue Grass, Blue Ribbon, Bond (M. S.), Bond & Lillard, Boone Bros., Boone (Dan'l), Boone's Knoll, Bourbon Co. Dist. Co., Bourbon Club, Bowen (H. C.), Bowen (J. A.), Buchanan, Buffalo Springs.

C.—Callaghan, Cane Run, Cane Springs, Carlisle (Stagg's), Carlisle (Ky. Dist. Co.,) Cedar Brook, (late W. H. McB.), Cedar Run, Chicken Cock, Clay (Sam), Cliff Falls, Clifton, Clinton, Clydesdale, Cold Springs, Commerce Club, Commonwealth, Cook (C. B.), Coon Hollow,

Corn Flower, Crab Orchard, Craig (F. G.), Cream of Anderson, Criterion, Crystal Spring, Cumberland, Cummins (R.)

D.—Dant (J. W.), Darling, Daviess County Club, Day & Haff, Dedman (C. M.), Dew Drops, Double Spring, Dowling Bros., Ducker (J. H.), Ducker (Perry), Dundee, Durham.

E.—Early Times, East, (Cal.), Edgecliff, Edgewater, Edgewood, Edison, Elk, Elk Horn, Elk Run, Excelsior.

F.—Fern Cliff, Fible & Crabb, Field (J. W. M.), Frazier (W. J.), Freeland.

G.—Garland, Gladstone, Glenarme, Glencoe, Glenmore, Glen Springs, Graylock, Greenbrier, Greendale, Greystone, Grimes (J. A.), G. W. S.

H.—Hackley (S. O.), Hanning (John), Harris (Nat.), Harris (W. S.), Hawkins, Hayden (R. B., Nelson Co.), Hyden (R. B. & Co.), Head (F. M.), Head (W. H.), Head & Beam, Hermitage, Hill & Hill, Hill & Perkins, Honey Moon, Horseshoe, Howard, Hume.

I.—Imperial, Indian Hill.

J.—Jackson, Jack Beam, Jefferson, Jessamine, Jockey Club.

K.—Keller (A.), Kentucky Climax, Kentucky Club,

Kentucky Comfort, Kentucky Cyclone, Kentucky Dew, Kentucky Midland, Kentucky Potten, Kentucky Pride, Kentucky Standard, Kentucky Tip, King of Kentucky.

L.—Lancaster (S. P.), Lenox, Lexington Club, Limestone.

M.—McBrayer (J. A.), McBrayer (J. H.), McBrayer (W. H.), McKenna, Maple Grove, Marion Co., Mattingly & Sons (J. G.), Mattingly (J. G. St'd), Mattingly & Moore, Mayfield, Mayflower, Medallion, Mellwood, Milldale, Miles (E. L.), Miller (J. W.), Mock (W. R., Jr.), Monarch (M. V.), Monarch (R.), Monarch (T. J.), Moore (Tom S.), Moore & Grigsby, Morton Springs, Murphy, Barber & Co.

N.—Nall (A. G.), Nelson, Newcastle, New Hope, Newmarket, Nutwood.

O.—Oakwood, O. F. C., Old Buckhorn, Old Charter, Old Crow, Old Hickory Club, Old Joe (W. Searcy), Old Johnson Miller, Old Jordan, Old Kentucky Home, Old Lexington Club, Old Log Cabin, Old McBrayer (Taylor), Old Moore (D. L.), Old Oscar Pepper, Old Time (Pogue's), Old Times, Old Trump, Old Walker (See J. R. Walker), Owings (H. D.)

P.—Parkhill, Parkland, Patterson, Payne (P. E.), Peacock, Peerless, Pepper (J. E. & Co.), Pepper (R. P.),

Pilgrimage, Poindexter (John), Portland, Pottinger (T. J.), Poyntz Bros., Price & Willett, Purdy & Co.

R.—Redmon, Rich Grain, Richland, Richwood, Ripy (J. P.), Ripy (T. B.), Roach (Jno. G.), Rohrer (D.), Rolling Fork, Rookwood, Rossville, Royal.

S.—Saffell (W. B.), Samuels (T. W.), Samuels (W. B.), Searcy (J. S.), Shawhan (J. S.), Sharpe, Short Horn (Mills), Small Grain, Smith & Smith, Snyder, Southall, Sovereign, Spring Hill, Springwater, Squibb & Co., Stevens (J. W.), Stevens (Sam.), Stitzel Bros., Stone (W. S., Old), Sugar Valley, Sunny Brook, Sutherland (H.), Sweetwood.

T.—Tarr (William, Old,) Taylor (G. W.), Taylor (Old), Tea Kettle, Thomas (W. H.), Thorpe (Harris), Tippecanoe, Tip Top.

U.—U. S. Club.

V.—Van Arsdell, Van Hook.

W.—Walker (F. G.), Walker (J. R., See Old Walker), Warwick, Waterfill & Frazier, Waterfill (J. M. & Co.), Wathen, Welsh (J. T., Daviess Co.,) Westmorland, Willis (S. T.), White Mills, Willow Creek, Windsor, Withers, Dade & Co., Woodford, Woodland.

Z.—Zeno.

Eastern Rye.

A.—Ahalt, Jno. D.

B.—Braddock, Bridgeport, Bridgeport Malt, Brookdale.

D.—Dillinger (S. & Sons), Dougherty.

E.—Emery, Jas.

F.—Finch Golden Wedding, Foust (W.), Frontier.

G.—Gibson, Golden Rod (Shaeffer), Gray (S. T.), Gray (S. T., 2-3 Rye), Gray (J. R., 2-3 Rye), Grofftown, Guckenheimer, Guckenheimer Malt.

H.—Hannisville, Highspire, Horsey.

J.—Jones, G. W.

K.—King, L. G.

L.—Large, Lippincott.

M.—Meadville, Melvale, Mill River, Monctiello, Montrose, Moore (Tom.), Moss (J. T.), Mt. Vernon, Myerly (L. D. Malt.)

N.—Neversink (Kretz & Close.)

O.—Orient, Overholt.

P.—Pen-Mar, Pen-Wick, Pikesville.

S.—Schenley, Sherwood, Somerset, South Bros., Stewart (Robert), Sunny Side.

T.—Thompson, Sam.

V.—Vandergrift.

W.—Weaver & Son, Wilson.

Western Rye.

A.—Ashland, Atherton.

B.—Belle of Nelson, Blue Grass.

C.—Carlisle, Clarks, Cook (C. B.), Crystal Springs.

D.—Doherty Short Horn.

E.—Edgewater, Elk Run, Excelsior.

F.—Franklin.

G.—Greystone.

H.—Hermitage, Highland, (Ohio), Hoffheimer Bros., Hume.

J.—Juniata.

K.—Kentucky's Perfection.

L.—Lackawanna, Limestone, Lynchburg, (Ohio.)

M.—Marion, Maryland, Mayflower, Mellwood, Mercantile Club, Miles (E. L.), Millcreek, Monarch (M. V.)

N.—Nelson, Normandy.

O.—Occident, O. F. C., Old Jordan, Old Maysville Club.

P.—Paris Club, Park Hill, Patterson, Peacock, Peerless, Pepper (Jas. E.), Pepper (R. P.), Poyntz Bros.

R.—Rohrer, D.. (Ohio), Rolling Fork.

S.—Seneca, Southall, Sovereign, Sunny Side, (Ind.), Susquehanna.

T.—Taylor (Old.)

V.—Van Hook.

W.—Wathen.

MATURING IN BOND.

The *Wine Trade Review*, one of the ablest journals of the British trade, gives the following interesting article on maturing of whiskies as viewed from the English standpoint:

"In the usual way the rate of maturation is governed, first, by the size of the bonding cask, the smaller ones presenting per liquid gallon a far greater maturing area than medium-sized or large casks; next, there is the mean temperature to which the spirits are exposed during storage. This temperature undoubtedly varies for different classes of spirit, some thriving best upon a high mean temperature and others with a low one. Or it is found in other cases that an alternate rise and fall in the storage temperature is the readiest means for forcing maturation. The reason is that at low temperatures the higher alcohols and less volatile secondary products tend to deposit themselves upon the wood. At higher temperatures these remain in solution, but at the same time the more volatile products of distillation tend to decompose themselves into simpler bodies, and impart thereby an agreeable ethereal bouquet and

flavor to the bulk in cask. The bonding temperature, if high during any lengthened period, greatly enhances the internal cask-pressure, and if the casks are tight the vapors given off from the liquid rapidly change in the desirable manner indicated. The internal vapor pressure evinces itself if an ullage, or even an empty cask, be opened whilst the spirits or casks are warm. Experience alone can dictate which is the most favorable bonding temperature to maintain, though as a rule the acrid flavors will be toned down more rapidly if low temperatures and low bonding strengths be adopted. The third governing principle is the bonding strength. At high strengths the spirits are more volatile, and the internal cask-pressure is always greater than it is at any given temperature with a lower strength. Thus the desirable bouquet can be more rapidly acquired under these conditions, but the disappearance of the acrid flavors is much slower, inasmuch as the bodies which impart these are more permanently soluble in strong than in weak spirit. Hence arises the dispute as to the desirability of original bonding at high strengths and in warm warehouses, followed by reduction to a lower strength in the reducing vat, with ultimate cold storage. This, in fact, is only one of the questions which experienced bonders are now discussing.

It appears reasonable that as to the manner in which the final collection of the distillates in the receivers governs the maturation that to the foreshots, or a portion of them, is attributable to the quality of rapid maturation and production of a fine aroma, whilst to the tailings he attributes the characteristics of those strong, persistent flavors which can only be partially eliminated by long storage at low strengths and low temperatures. Some distillers, whilst careful in their final distillation to run all the foreshots into the feints receiver, yet maintain the collection of fine spirits too long, until, in fact, they cause strong feints to collect with them.

MISCELLANEOUS.

DISTILLERY WAREHOUSE OPERATIONS.

Statement of the number of Grain and Molasses Distilleries in Operation September 1, 1894, and their Daily Capacities.

(*From Mida's Criterion*)

States.	Number of Distilleries.		Capacity of Grain Distilleries.		Total Spirit-producing Capacity.
	Grain.	Molasses.	Bushels.	Gallons.	
Alabama	2	...	7	23	23
Arkansas	1	...	5	17	17
California	2	...	406	1,626	1,626
Colorado	.....	...	.....	.....	.....
Connecticut	2	...	138	533	533
Georgia	32	...	244	730	730
Illinois	5	...	4,682	19,991	19,991
Indiana	1	...	51	180	180
Iowa	.....	...	.....	.....	.....
Kentucky	24	...	3,938	16,581	16,581
Louisiana	.....	...	.....	.....	.....
Maryland	3	...	620	2,468	2,468
*Massachusetts	1	3	68	240	3,773
Minnesota	.....	...	.....	.....	.....
Missouri	9	...	314	1,333	1,333
Nebraska	.....	...	.....	.....	.....
New Hampshire	.....	...	.....	.....	.....
New Jersey	1	...	400	1,600	1,600
New York	1	...	1,600	6,401	6,401
North Carolina	239	...	997	3,063	3,063
Ohio	7	...	5,335	23,427	23,427
Oregon	.....	...	.....	.....	.....
Pennsylvania	15	...	444	1,654	1,654
South Carolina	16	...	67	186	186
Tennessee	27	...	352	1,218	1,218
Texas	1	...	11	29	29
Virginia	35	...	162	527	527
West Virginia	.....	...	.....	.....	.....
Wisconsin	2	...	636	2,548	2,548
Total	426	3	20,477	84,375	87,908

*Capacity of Massachusetts *Molasses* Distilleries, gallons 4,156, spirits, 3,533.

THE COMPARATIVE VALUE OF SPIRITS AND ALCOHOL.

(*From Mida's Criterion.*)

This table shows at a glance the corresponding prices of spirits, 100 per cent. proof, as compared with the prices of alcohol, 188 and 190 per cent. proof, in bond and also tax paid.

Under rubic marked "A" is the price given per wine gallon of spirits 100 per cent. proof, including tax, $1.10 per gallon.

Rubic "B" represents the corresponding short price, in bond, of alcohol 188 per cent. proof.

Rubic "C" represents the corresponding price of alcohol 188 per cent. proof, tax paid, $1.10 per gallon.

Rubic "D" represents the corresponding price of alcohol 190 per cent. proof, tax paid, $1.10 per gallon.

Tax Paid Proof Gallon.	Bond.	Tax Paid.		Tax Paid Proof Gallon.	Bond.	Tax Paid.		Tax Paid Proof Gallon.	Bond.	Tax Paid.	
	188°	188°	190°		188°	188°	190°		188°	188°	190°
A	B	C	D	A	B	C	D	A	B	C	D
120	18⅞	2.256	2.280	126¾	31½	2.383	2.408	133½	44¼	2.510	2.537
120¼	19¼	2.261	2.284	127	32	2.388	2.413	133¾	44¾	2.514	2.541
120½	19¾	2.265	2.289	127¼	32½	2.392	2.418	134	45⅛	2.519	2.546
120¾	20¼	2.270	2.294	127½	33	2.397	2.422	134¼	45½	2.524	2.551
121	20¾	2.275	2.299	127¾	33½	2.402	2.427	134½	46	2.529	2.555
121¼	21¼	2.279	2.304	128	33¾	2.406	2.432	134¾	46½	2.533	2.560
121½	21½	2.284	2.308	128¼	34¼	2.411	2.437	135	47	2.538	2.565
121¾	22⅛	2.289	2.313	128½	34¾	2.416	2.441	135¼	47½	2.542	2.570

122	22½	2.294	2.318	128¾	35¼	2.420	2.446	135½	48	2.547	2.574
122¼	23	2.298	2.323	129	35¾	2.425	2.451	135¾	48½	2.552	2.579
122½	23½	2.303	2.327	129¼	36¼	2.430	2.456	136	48⅞	2.557	2.584
122¾	24	2.308	2.332	129½	36¾	2.435	2.460	136¼	49½	2.562	2.589
123	24½	2.312	2.337	129¾	37⅛	2.439	2.465	136½	49¾	2.566	2.594
123¼	24¾	2.317	2.342	130	37½	2.444	2.470	136¾	50¼	2.571	2.598
123½	25¼	2.322	2.346	130¼	38	2.449	2.475	137	50¾	2.576	2.603
123¾	25¾	2.326	2.351	130½	38½	2.453	2.479	137¼	51¼	2.580	2.608
124	26¼	2.331	2.356	130¾	39	2.458	2.484	137½	51¾	2.585	2.612
124¼	26¾	2.336	2.361	131	39½	2.462	2.489	137¾	52⅛	2.590	2.617
124½	27¼	2.340	2.365	131¼	40	2.467	2.494	138	52½	2.594	2.622
124¾	27¾	2.345	2.370	131½	40½	2.472	2.498	138¼	53	2.600	2.627
125	28¼	2.350	2.375	131¾	40¾	2.477	2.503	138½	53½	2.604	2.631
125¼	28¾	2.355	2.380	132	41¼	2.482	2.508	138¾	54	2.608	2.636
125½	29¼	2.359	2.385	132¼	41¾	2.486	2.513	139	54½	2.613	2.641
125¾	29¾	2.364	2.389	132½	42½	2.491	2.517	139¼	55	2.618	2.646
126	30	2.369	2.394	132¾	42¾	2.496	2.522	139½	55½	2.623	2.650
126¼	30½	2.373	2.399	133	43¼	2.500	2.527	139¾	56	2.627	2.655
126½	31	2.378	2.403	133¼	43¾	2.505	2.532				

Table Showing the Allowance of Loss on Whiskies in Bond Under the New Tariff.

(*From Mida's Criterion.*)

Not to exceed 1 proof gallon for 2 months or part thereof.

Do	1½	gallons for more than	2	months and not more than	4		
Do	2	do	do	4	do	do	6
Do	2½	do	do	6	do	do	8
Do	3	do	do	8	do	do	10
Do	3½	do	do	10	do	do	12
Do	4	do	do	12	do	do	15
Do	4½	do	do	15	do	do	18
Do	5	do	do	18	do	do	21
Do	5½	do	do	21	do	do	24
Do	6	do	do	24	do	do	27
Do	6½	do	do	27	do	do	30
Do	7	do	do	30	do	do	33
Do	7½	do	do	33	do	do	36
Do	8	do	do	36	do	do	40
Do	8½	do	do	40	do	do	44
Do	9	do	do	44	do	do	48

No outage allowed on the subsequent four years.

The maximum allowance for loss on casks or packages of less capacity than forty wine-gallons, and not less than twenty wine-gallons, is limited to one-half the amounts stated in the above table. No loss will be allowed on casks or packages of less capacity than twenty wine-gallons.

It will be seen that where the loss of spirits while in warehouse does not exceed the statute limit, the tax is to be collected on the proof-gallons contents as shown by the reguage.

Where the loss exceeds the statute limit the tax will be collected on the number of proof-gallons contents, as shown by the original gauge, less only the loss allowed by law.

Table Showing the Annual Production of Alcohol, Highwines and Spirits in the United States from June 30, 1878, to June 30, 1893.

Specially Compiled from Official Sources.

(*From Mida's Criterion*)

Year.	Alcohol. Gallons.	Highwines. Gallons.	Spirits. Gallons.	Total. Gallons.
1878	10,277,725	19,412,985	11,108,023	40,798,733
1879	19,594,283	18,033,652	13,459,486	51,087,421
1880	21,631,009	15,210,389	20,657,975	57,499,373
1881	22,988,969	14,363,581	23,556,608	60,909,158
1882	15,201,671	10,962,379	27,871,293	54,035,343
1883	10,718,706	8,701,951	28,295,253	47,715,910
1884	12,385,229	6,745,688	28,538,680	47,669,597
1885	13,436,916	3,235,889	27,104,382	43,777,187
1886	11,247,877	2,396,218	26,538,581	40,182,676
1887	10,337,035	2,410,923	27,066,219	39,814,177
1888	11,075,639	1,016,436	29,475,913	41,567,988
1889	10,939,135	1,029,495	30,439,354	42,407,984
1890	11,354,448	555,572	34,022,619	45,932,639
1891	12,260,821	1,007,070	35,356,126	48,624,017
1892	14,490,987	633,590	37,786,722	52,911,299
1893	12,250,380	449,209	37,577,052	50,276,641

CONSUMPTION OF INTOXICATING LIQUORS.

The following table, which is compiled by the Government Bureau of Statistics at Washington, shows the quantity of distilled spirits, wines and malt liquors consumed in the United States for each year from 1870 to 1890, inclusive; also, the average consumption per capita for each year. The figures include consumption for all purposes.

Year ended June 30.	Distilled Spirits.				Wines.			Malt Liquors.			Total per capita of Population.			
	Spirits of Domestic Product.		Imported Spirits entered for consumption	Total.	Wines of Domestic Product.	Imported Wines entered for consumption.	Total.	Malt Liquors of Domestic Product.	Imported Malt Liquors entered for consumption.	Total.	Distilled Spirits.	Wines.	Malt Liquors.	All Wines and Liquors.
	From Fruit	All other.												
	Pr. Gals.	Pr. Gals.	Pr. Gals.	Pr. Gals.	Gallons.	Gallons.	Gallons.	Gallons.	Gallons.	Gallons.	P. Gals.	Gals.	Gals	Gals.
1870	1,223,830	77,266,368	1,405,510	79,895,708	3,059,518	9,165,549	12,225,067	203,743,401	1,012,755	204,756,156	2.07	0.32	5.30	7.99
1871	2,472,011	59,842,617	1,745,033	64,059,661	4,980,783	10,853,280	15,834,063	239,838,137	1,299,990	241,138,127	1.62	0.40	6.09	8.11
1872	1,089,698	65,145,880	2,186,702	68,422,280	6,968,737	9,713,300	16,682,037	268,357,983	1,940,933	270,298,916	1.68	0.41	6.65	8.74
1873	2,965,987	62,945,154	2,125,998	68,037,139	8,953,285	9,893,746	18,847,031	298,519,675	2,177,587	300,697,262	1.63	0.45	7.27	9 29
1874	766,687	61,814,875	1,958,528	64,540,090	10,951,859	9,516,855	20,468,714	297,519,981	2,001,984	299,521,065	1.51	0.48	6 99	8.98
1875	1,757,202	62,668,709	1,694,647	66,120,558	12,954,961	7,036,369	19,991,330	292,961,047	1,992,110	294,953,157	1.50	0.45	6.71	8.66
1876	672,221	57,340,472	1,471,197	59,483,890	14,968,685	5,193,723	20,161,808	306,852,467	1,483,920	308,336,387	1.32	0.45	6.83	8 60
1877	1,527,141	57,016,248	1,376,729	59,920,118	16,942,592	4,933,738	21,876,330	303,854,988	1,072,679	304,926,667	1.29	0.47	6.58	8 34
1878	1,103,351	49,600,838	1,227,752	51,931,941	17,953,386	4,310,563	22,263,949	317,136,597	832,755	317,969,352	1.09	0.47	6 68	8 24
1879	1,021,708	52,003,467	1,253,300	54 278,475	19,845,113	4,532,017	24,377,130	343,724,971	880,514	344,605,485	1.11	0.50	7.05	8.66
1880	1,005,781	61,126,634	1,394.279	63,526,694	23,298,940	5,030,601	28,329,541	413,208,885	1,011,280	414,220,165	1.26	0.56	8.26	10.08
1881	1,701,206	67,426,000	1,479 875	70,607.081	18 931,819	5,231 106	24,162,925	442,947,664	1,164.505	444,112,169	1.37	0 47	8.63	10.47
1882	1,216,850	70,759,548	1,580,578	73.556,976	19,934,856	5,628,071	25.562,927	524,834,379	1,536,601	526,379,980	1.39	0.48	9.97	11.84
1883	1,253,278	75,508,785	1,690 624	78,452,687	17,406,028	8,372,152	25,778,180	549.616,338	1,881,002	551,497,340	1.48	0 48	10.18	12 11
1884	1,137,056	78,479,845	1,511,680	81, 128,581	17,402,938	8,105,407	20,508,345	588,005,609	2,010,908	590,016,517	1 46	0.37	10.62	12 45
1885	1,468,775	67,689,250	1,442,067	70,600,092	17,404,698	4,495,759	21,900,457	594,063,095	2,068,771	596,131 866	1.24	0.38	10.44	12.06
1886	1,555,994	69,295.361	1,410,259	72,261,614	17,366,393	4,700,827	22,067,220	640,746,288	2,221.432	642.967,720	1.24	0.38	11.18	12.62
1887	1,211,532	68,385,504	1,467,697	71,064,733	27,706,771	4,618,290	32,325,061	715.446,038	2,302,816	717.748,854	1.18	0 54	11.96	13.68
1888	888.107	72,313,279	1,643,966	75,845.352	31,680,523	4,654.545	36,335.068	765,086,789	2,500,267	767,587,056	1.23	0.59	12.48	14.39
1889	1,294,858	77,802,483	1,515,817	80,613,158	29,610,104	4.534,373	34,144,477	777,420,207	2,477,219	779,897,426	1.25	0.53	12.08	13 86
1890	1,508.130	84,760,240	1,561,192	87,829.562	22,590.000	5,060,873	27.650.875	853,075.734	2,716.601	855,092.335	1 40	0.44	13.65	15 51

A READY REFERENCE CALENDAR.

For ascertaining any day of the week for any given ime within two hundred years from the introduction of the New Style, 1752* to 1952 inclusive.

YEARS 1753 TO 1952.	Jan.	Feb.	Mar.	April	May.	June	July.	Aug.	Sept	Oct.	Nov	Dec.
1761 1767 1778 1789 1795 1801 1807 1818 1829 1835 1846 1857 1863 1874 1885 1891 1903 1914 1925 1931 1942	4	7	7	3	5	1	3	6	2	4	7	2
1762 1773 1779 1790 1802 1813 1819 1830 1841 1847 1858 1869 1875 1886 1897 1909 1915 1926 1937 1943	5	1	1	4	6	2	4	7	3	5	1	3
1757 1763 1774 1785 1791 1803 1814 1825 1831 1842 1853 1859 1870 1881 1887 1898 1910 1921 1927 1938 1949	6	2	2	5	7	3	5	1	4	6	2	4
1754 1765 1771 1782 1793 1799 1805 1811 1822 1833 1839 1850 1861 1867 1878 1889 1895 1901 1907 1918 1929 1935 1946	2	5	5	1	3	6	1	4	7	2	5	7
1755 1766 777 1783 1794 1800 1806 1817 1823 1834 1845 1851 1862 1873 1879 1890 ..... 1902 1913 1919 1930 1941 1947	3	6	6	2	4	7	2	5	1	3	6	1
1758 1769 1775 1736 1797 1809 1815 1826 1837 1843 1854 1865 1871 1882 1893 1899 1905 1911 1922 1933 1939 1950	7	3	3	6	1	4	6	2	5	7	3	5
1753 1759 1770 1781 1787 1798 1810 1821 1827 1838 1849 1855 1866 1877 1883 1894 1900 1906 1917 1923 1934 1945 1951	1	4	4	7	2	5	7	3	6	1	4	6
LEAP YEARS.	...	29	...	...	...	...	...	...	...	...	...	...
1764 1792 1804 1832 1860 1888 1928	7	3	4	7	2	5	7	3	6	1	4	6
1768 1796 1808 1836 1864 1892 1904 1932	5	1	2	5	7	3	5	1	4	6	2	4
1772 ..... 1812 1840 1868 1896 1908 1936	3	6	7	3	5	1	3	6	2	4	7	2
1776 ..... 1816 1844 1872 ..... 1912 1940	1	4	5	1	3	6	1	4	7	2	5	7
1780 ..... 1820 1848 1876 ..... 1916 1944	6	2	3	6	1	4	6	2	5	7	3	5
1756 1784 1824 1852 1880 ..... 1920 1948	4	7	1	4	6	2	4	7	3	5	1	3
1760 1788 1828 1856 1884 ..... 1924 1952	2	5	6	2	4	7	2	5	1	3	6	1

1	2	3	4	5	6	7
Monday 1	Tuesday 1	Wednesday ..1	Thursday 1	Friday 1	Saturday.....1	*Sunday* 1
Tuesday 2	Wednesday ..2	Thursday.....2	Friday 2	Saturday 2	*Sunday* 2	Monday.....2
Wednesday ..3	Thursday.....3	Friday 3	Saturday 3	*Sunday* 3	Monday.....3	Tuesday 3
Thursday 4	Friday 4	Saturday.....4	*Sunday* 4	Monday.. 4	Tuesday 4	Wednesday ..4
Friday 5	Saturday.....5	*Sunday* 5	Monday..... 5	Tuesday 5	Wednesday ..5	Thursday.....5
Saturday.....6	*Sunday*.. 6	Monday... 6	Tuesday 6	Wednesday ..6	Thursday.. ..6	Friday'..... 6
Sunday.. 7	Monday.....7	Tuesday 7	Wednesday ..7	Thursday.....7	Friday 7	Saturday.....7
Monday 8	Tuesday 8	Wednesday ..8	Thursday 8	Friday 8	Saturday.....8	*Sunday* 8
Tuesday 9	Wednesday ..9	Thursday....9	Friday 9	Saturday.....9	*Sunday* 9	Monday.....9
Wednesday 10	Thursday ...10	Friday 10	Saturday.....10	*Sunday* 10	Monday.....10	Tuesday 10
Thursday ...11	Friday.....11	Saturday.....11	*Sunday* 11	Monday 11	Tuesday 11	Wednesday 11
Friday 12	Saturday.....12	*Sunday* 12	Monday 12	Tuesday 12	Wednesday 12	Thursnay ...12
Saturday.....13	*Sunday* 13	Monday.....13	Tuesday 13	Wednesday 13	Thursday ...13	Friday 13
Sunday 14	Monday.....14	Tuesday 14	Wednesday 14	Thursday ...14	Friday 14	Saturday.....14
Monday 15	Tuesday 15	Wednesday 15	Thursday ...15	Friday.. 15	Saturday.....15	*Sunday* 15
Tuesday 16	Wednesday 16	Thursday ...16	Friday 16	Saturday.....16	*Sunday* 16	Monday..... 16
Wednesday 17	Thursday ...17	Friday 17	Saturday.....17	*Sunday* 17	Monday.....17	Tuesday 17
Thursday ...18	Friday.....18	Satu day.....18	*Sunday* 18	Monday 18	Tuesday 18	Wednesday 18
Friday 19	Saturday.....19	*Sunday* 19	Monday 19	Tuesday 19	Wednesday 19	Thursday ...29
Saturday.....20	*Sunday* 20	Monday 20	Tuesday... ..20	Wednesday 20	Thursday ...20	Friday 20
Sunday 21	Monday 21	Tuesday.. ...21	Wednesday 21	Thursday ...21	Friday 21	Saturday.....21
Monday 22	Tuesday 22	Wednesday 22	Thursday ...22	Friday 22	Saturday.....22	*Sunday* 22
Tuesday 23	Wednesday 23	Thursday ...23	Friday.. 23	Saturday.....23	*Sunday* 23	Monday..... .23
Wednesday 24	Thursday ...24	Friday 24	Saturday.....24	*Sunday* 24	Monday 24	Tuesday 24
Thursday ...25	Friday 25	Saturday.... 25	*Sunday* 25	Monday 25	Tuesday 25	Wednesday 25
Friday.. 26	Saturday.....26	*Sunday* 26	Monday 26	Tuesday 26	Wednesday 26	Thursday ...26
Saturday.....27	*Sunday* 27	Monday.....27	Tuesday 27	Wednesday 27	Thursday ...27	Friday 27
Sunday..... 28	Monday 28	Tuesday 28	Wednesday 28	Thursday ...28	Friday 28	Saturday.... 28
Monday 29	Tuesday 29	Wednesday 29	Thursday ...29	Friday 29	Saturday.....29	*Sunday* 29
Tuesday 30	Wednesday 30	Thursday ...30	Friday 30	Saturday.....30	*Sunday* 3	Monday.....30
Wednesday 31	Thursday...31	Friday 31	Saturday.....31	*Sunday* 31	Monday.....31	Tuesday 31

NOTE.—To ascertain any day of the week first look in the table for the year required and under the months are figures which refer to corresponding figures at the head of the columns of days below. FOR EXAMPLE: To know on what day of the week July 4 will be in the year 1894, in the table of years look for 1894; and in a parallel line under July is figure 7; which directs to column 7, in which it will be seen that July 4 falls on Wednesday.

*1752 same as 1772 from January 1 to September 2. From September 14 to December 31 same as 1780. (September 3—13 were omitted —This Calendar is from Whitaker's London Almanack, with some revisions.

NUTRITION AND DIGESTIBILITY OF FOOD.

	Nutrition. Per Cent.	Digestion. H.	M.
Cucumbers, raw,	2	3	16
Turnips, boiled,	4	2	30
Milk, fresh,	7	2	15
Cabbage, boiled,	7	4	30
Apples, raw,	10	1	50
Potatoes, boiled,	13	2	30
Fish, boiled	20	2	
Venison, boiled,	22	1	30
Pork, roast,	24	5	15
Veal, roast,	25	4	
Beef, roast,	26	3	30
Poultry, roast,	27	2	55
Mutton, roast,	30	3	15
Bread, wheat, baked,	80	3	30
Beans, boiled,	87	2	30
Rice,	88	1	
Butter and Oils,	96	3	80
Sugar and Syrups,	96	3	30

AREA OF IMPORTANT ISLANDS.

	Square Miles.
Azores,	996
Bahamas,	5,422
Borneo,	200,000
Ceylon,	24,700
Crete,	3,200
Cuba,	42,383
Cyprus,	9,000
Hayti,	11,000
Long Island,	1,682
Madagascar,	232,315
Malta,	95
New Zealand,	94,000
Sandwich,	6,000
San Domingo,	18,000
Sicily,	440
Staten Island,	112
St. Helena,	47
Vancouvers,	13,000

COMPARATIVE STRENGTH OF ALCOHOL.

The standard American alcohol is 188 proof, which would be under English rule of ascertaining proof 65 per cent. overproof. Germany and France would show a proof of 94 per cent.

The German proof as compared with our proof would be 50 per cent.; French the same.

Absolute alcohol would be 200 per cent. for American, 75 per cent. overproof for English and 100 per cent. for Germany and France. Such alcohol is almost unknown to commerce on account of its volatility.

TABLE OF MEASURES.

The standard gallon of the United States measures 231 cubic inches, and contains 8.339 pounds Avoridupois distilled water at its maximum density 39.83 deg. Fahrenheit, and 30 inches Barometer height.

The standard bushel measures 2,150.42 cubic inches, equal to 77.627 pounds Avoirdupois distilled water at same temperature and barometer; its dimensions are 18½ inches inside diameter, 19½ inches outside, and 8 inches deep. When heaped the cone must not be less than 6 inches high.

The standard pound Avoirdupois is the weight of 27.7015 cubic inches distilled water at temperature and barometer named, and weighed in the air.

1 gallon of ale,	- -	weighs 10.05 lbs.
1 gallon of sperm oil,	-	" 7¼ lbs.
1 gallon of linseed oil,	- -	" 7¾ lbs.
1 gallon of proof spirits,	-	" 7 lbs. and 15 oz.
1 gallon of spirits of turpentine,		" 7 lbs. and 5 oz.

LIQUID MEASURE.

4 gills, - - - - - -	make 1 pint.
2 pints, - - - - -	" 1 quart.
4 quarts, - - - - -	" 1 gallon.

WINE MEASURE.

31½ gallons, - - - -	make 1 barrel.
42 gallons, - - - -	" 1 tierce.
63 gallons, - - - -	" 1 hogshead.
2 hogsheads, - - - -	" 1 pipe or butt.
2 pipes, - - - -	" 1 tun.

DERIVATION OF OUR LANGUAGE.

Over three-eights of the words in the English language are derived from the Latin, over one-fourth from the French, about one-tenth from the Saxon, and a little less from the Greek. The indebtedness to other languages is small.

SIMPLEST RULE OF INTEREST.

Any amount, any time, any per cent.—Multiply amount by actual number of days; multiply this product by the rate; divide by 365. Result gives dollars and cents.

Another, based on 30 days to the month, 360 to the year.—Multiply principal by number of days; for 6 per cent. divide by 60, 7 per cent. divide by 51, 8 per cent. divide by 45, 9 per cent. divide by 40, 10 per cent. divide by 36.

WEDDING ANNIVERSARIES.

First Anniversary, - - -	Cotton Wedding.
Second Anniversary, - -	Paper Wedding.
Third Anniversary, - - -	Leather Wedding.
Fifth Anniversary, - -	Wooden Wedding.
Seventh Anniversary, - -	Woolen Wedding.
Tenth Anniversary, - -	Tin Wedding.
Twelfth Anniversary, -	Silk and Linen Wedding.
Fifteenth Anniversary, -	Crystal Wedding.
Twentieth Anniversary, -	China Wedding.
Twenty-fifth Anniversary, -	Silver Wedding.
Thirtieth Anniversary, - -	Pearl Wedding.
Fortieth Anniversary, - -	Ruby Wedding.
Fiftieth Anniversary, - -	Golden Wedding.
Seventy-fifth Anniversary, -	Diamond Wedding.

POPULAR NAMES OF CITIES.

BALTIMORE, "Monumental City."

BOSTON, "City of Nations," "Hub of the Universe," (originated with O. W. Holmes), "Puritan City," "Athens of America," or "Modern Athens."

BROOKLYN, "City of Churches."

BUFFALO, "Queen City of the Lakes."

CHICAGO, "Garden City."

CINCINNATI, "Queen City."

CLEVELAND, "Forest City."

DETROIT, "City of the Straits."

INDIANAPOLIS, "Railroad City."

KEOKUK, IA., "Gate City."

LOUISVILLE, "Falls City."

LOWELL, "City of Spindles."

MILWAUKEE, "Cream City," from color of its brick.

NASHVILLE, "City of Rocks."

NEW HAVEN, "City of Elms."

NEW ORLEANS, "Crescent City."

NEW YORK, "Empire City," "Gotham," (originated with Washington Irving.)

PHILADELPHIA, "City of Brotherly Love," "Quaker City."

PITTSBURG, "Iron City," "Smoky City."

PORTLAND, ME., "Forest City."

ROCHESTER, "Flour City."

SPRINGFIELD, ILL., "Flower City."

ST. LOUIS, "Mound City."

WASHINGTON, "City of Magnificent Distances."

ORIGIN OF NAMES OF MONTHS.

JANUARY.—From the Roman Janus, who presided over the beginning of everything.

FEBRUARY.—From Februus, a Roman divinity, identical with Pluto.

MARCH.—From Mars, the Roman god of war.

APRIL.—Lat. Aprilis; from Aperire, to open, as the buds in spring.

MAY.—Lat. Maius. Maia, a Roman divinity, was worshiped on the first day of this month.

JUNE.—Juno, a wife of Jupiter, worshiped as the Queen of Heaven.

JULY (Julius.)—From Julius Cæsar, who was born in this month.

AUGUST.—Named by Augustus Cæsar, after himself, upon gaining several victories.

SEPTEMBER (septem, or 7.)—The seventh month in Roman calendar.

OCTOBER (octo, or 8.)—Eighth month of Roman year.

NOVEMBER (novem, or 9.)—The ninth month in Roman calendar.

DECEMBER (decem, or 10.)—The tenth month of Roman year.

AN OCEAN OF BEER.

Germany leads all countries in the amount of beer brewed, more than three billion gallons a year. The United Kingdom stands second, with nearly one billion gallons, and the United States produces the third largest amount, more than eight hundred million gallons. After these countries the production drops off rapidly, for Austria, which comes next, produces less than half as much as the United States. But when we consider the population of the Scandinavian countries, and remember that they export little or none of their beer, the output of their breweries seems enormous. Outside of Europe and the United States the amount of beer made is comparatively small; but almost every country provides itself with some drink which produces the effect of beer.

A DELUGE OF DRINK.

The United States Bureau of Statistics, making allowance for exports and imports, gives the annual per capita consumption of distilled spirits for 1893 as 1.51 gallons; of malt liquors as 16.08 gallons. The figures for 1890 were, of distilled spirits, 1.40 gallons; of malt liquors, 13.67 gallons. In 1880 the figures were, of distilled spirits, 1.27 gallons; of malt liquors, 8.26 gallons. These significant figures are as nearly accurate as is possible for a government bureau to obtain.

ALCOHOL AND HEALTH.

The British Medical Association, moved by the outcry against the use of alcoholic drinks, and wishing for some definite and reliable information as to the influence of alcohol on the duration of life, appointed a commission not long ago to gather statistics in the premises. The observations made included 4234 cases of deaths in five classes of individuals, and here are the results in the average age attained by each case: Total abstainers, 51 years and 1 month; moderate drinkers, 63 years and ½ month; occasional drinkers, 59 years and 2 months; habitual drinkers, 57 years and 2 months; drunkards, 53 years and ½ month. It appears that moderate drinkers live longer than anybody else, and total abstainers are the shortest lived.

ORIGIN OF DAYS OF WEEK.

SUNDAY—Day of the sun.

MONDAY—Day of the moon.

TUESDAY—From Tiw, the god of war.

WEDNESDAY—From Woden, the god of storms.

THURSDAY—Dan. Thor, the god of thunder.

FRIDAY—Day of Fria, goddess of marriage.

SATURDAY—Day of Saturn, the god of time.

THE BAR.

THE BAR AND THE MAN BEHIND IT.

The pertinent points of the fascinating and many-sided subject of wines and liquors have been treated at considerable length, if not exhaustively, in the foregoing pages. We have passed in review through the various interesting phases and intricacies of the manufacture and blending of liquors, and the mixing of drinks; have noted the medicinal effects, the prevalent usage as beverages, etc., elaborating here, eliminating or condensing there, as the matter seemed more or less important, and *en passant* we have been diverted by the curiosities of history and literature connected with the products of still and cask. We have covered a good deal of ground, figuratively speaking—from the Levant to the Western World, and from the time of Noah to the present day—treating our topic in all its bearings upon the object in view, conscientiously striving all the time to be exact in statement, terse in style, particular and concise in the selection and array of facts laborously gathered from custom-house and internal revenue office reports, encyclopedias, trade journals, newspapers, and

last, but not least, from men long experienced in the business, and from personal observation scattered through many years. Now it remains for us to consider the art of attending bar, the charm of personal deportment, the building of character, the serving of customers, the handling of wines and liquors for the retail trade, the saloon, the club, the road-house, the restaurant, the hotel, the family, etc., in short, the knowing of one's business.

The author hopes he is a modest man. He does not pose with dignified mien before the great English-speaking people as an infallible model for everybody in the saloon business, clerks and all, to copy. He does not claim to be "the one only man" who holds this esoteric art in his grasp, gifted with the power of expression, the knack of imparting knowledge and infusing the force of enthusiasm into our body of caterers to human cheer and comfort. There are other men in the liquor business who, like himself, are masters of their profession, and "up to date" in everything that may contribute to the success of their individual enterprises. But as they have not seen fit to write up their experiences and ideas, collate their facts and lay them before the younger men who are growing up with us in the same occupation, the writer of this

book, recognizing a demand of this kind, has decided on bringing out this little volume on this important subject—little, yet much larger than anything that has ever been attempted of this character. All he aims at between himself and other men proficient in the art is an exchange of ideas that will best tend to promote the good of the craft, and he feels that he represents these very men, and pens their very sentiments. However learned and gifted a man may be in this respect he will always find suggestions in occasional intercourse with his peers that will stimulate thought, give birth to new subject-matter, and lead to great individual benefit.

The young man who is anxious to get on in the world will find in these pages hints at new avenues for his industry in connection with grape growing, wine culture, etc., or suggestions by which he may perfect himself in the saloon business, if his taste runs that way. By paying heed to duty, personal appearance, self-culture, speech, manner, character, etc., he will make of himself a much-respected gentleman and be enabled to secure a good position and command a high salary.

The Model Bar Clerk.

He should be a man of good character, straight personal habits, good temper, cheerful, obliging, wide-

awake, quick, graceful, attentive, sympathetic, yet too smart to be "worked," neither grum nor too talkative, of neat appearance and well dressed. He should be prompt, keep regular hours, not abuse his health, and should keep his body clean, his face properly shaved and his hair evenly trimmed. That is the kind of material for a bar clerk who will hold the interests of his employer in his hands, who will gain and hold trade, and it is the kind every proprietor wants.

Dress While on Duty.

Some bar clerks wear linen or duck coats, and they look very neat, but they are stiff, uncomfortable and hinder the free movement of the body and arms. A more convenient and appropriate dress is the white shirt, white vest, white neck tie and white apron—everything white above the belt even to the white kerchief for nasal and labial comfort.

Conversation

Should be pure and spotless as this beautiful and immaculate white linen. Any other course will attract loafers who will do more talking and make more noise than their trade is worth. The man behind the bar holds a very confidential position. Gentlemen are in the habit

of talking over their secrets while they drink, presuming no one hears them. The sensible clerk will not appear to listen to what they are saying, and if he hears anything in spite of himself it should find an eternal grave in his heart—never to be resurrected even if there is money in it for him. It is a matter of honor with him not to divulge the secrets committed to him by friends and customers, and not to gossip about his employer's affiairs or habits. Otherwise he will not be recognized as a desirable clerk and will soon be out of a job never to get another. There is too much of this in all kinds of business, but as a rule the bar clerk like the bank clerk is much more discreet than some other classes of employees, to his credit be it said. There is nothing so ruinous to a young man's prospects in life as the reputation of being a tattler and gossip unless it be lewd and frivolous conversation and immoral habits.

Qualities to be Cultivated.

Honesty and honor, dignity, cheerfulness, humor, truth, energy, perseverence, diligence, punctuality, prudence, concentration, decision, conservatism, self-confidence, practical talent, mental and moral force, temperance in eating, drinking and conduct, cleanliness,

frugality, politeness, gentleness, modesty, affibility, and last in mention, but first in importance,

TACT.

Talent is a very fine thing, but tact is much better. It is almost indispensable. It is not the undiscovered sixth sense, which philosophers have been searching for, but it is really the life of all the five senses. It is the open eye, the quick ear, the discriminating taste, the keen smell, the sensitive touch, the peculiar skill or faculty, the nice perception, the ready power of appreciating and doing the right thing at the right time and in the right place, as required by circumstances. It is the surmounter of all difficulties, the remover of all obstacles, and is alike useful in all places.

The *Tin Trumpet*, published in London the latter part of 1700, says substantially that "talent knows what to do; tact knows how to do it. Talent makes a man respectable; tact will make him respected. Talent is wealth; tact is ready money. For all practical purposes of life tact carries it against talent ten to one. At the bar talent receives compliments, but tact gets clients and fees. * * * Talent makes the world wonder that it gets on no faster; tact excites astonishment that it gets on so fast. The secret is that it has

no dead weight to carry; it makes no false steps; it loses no time; it takes all hints; and by keeping its eye on the weathercock, is able to take advantage of every wind that blows."

Things to be Avoided.

Deception, discontent, impurity, licentiousness, disease, trifling, intermeddling, aimlessness, egotism, frivolity, flashiness, immoral literature, slander, sarcasm, wit, selfishness, vanity, obstinacy, irritability, anger, and (if possible) sickness, sorrow, debt and poverty.

If you have trials, disappointments and afflictions, bear up under them and you will receive sympathy and help. Then lend a helping hand wherever you can and where you feel that it is deserved or needed. No people on earth are more kind-hearted, sympathetic and generous than men in the saloon business.

Though a century old these few suggestions contrasting talent with tact have lost none of their freshness and point. It is unnecessary to go into detail. The smart and wide-awake clerk of to-day will make the application and draw the conclusions himself. He will study the living models of successful and popular men in the business, and try to improve on them rather than copy their mannerisms.

Preparation for Customers.

The first thing to be done in the morning upon opening a saloon is to look after the ventilation. There is generally a very odious smell about a place that has been tightly closed during the night, and it is as unwholesome as it is disagreeable. It should be gotten rid of soon as possible. See that you have enough fine ice prepared to serve your morning customers with drinks, and if the man on watch the night before has failed to fill his bottles you must perform this duty at once and place them on ice so that your customers may not have to use warm liquors. You must keep filling them up all day to supply the drain on them and to avoid serving warm liquors. Polish up your glasses between drinks and always be ready for customers. See to it that the place is neat and tidy; the window-panes, show-cases and nickel-plating, clear as crystal and bright as new-minted coins; the linen towels, white as snow; the lunch fresh and inviting. A progressive clerk, and the proprietor too for that matter, will visit other places to see what laudable innovations are being made, what new inducements are being offered. Make your own domains correspondingly or surpassingly attractive, and give the boys a right royal welcome.

Don'ts for Young Bar Clerks.

Don't bring yourself into prominence before a crowd at the bar. Be polite and approachable, but let them advance to you.

Don't join in any conversation, but if it is general you may seem interested.

Don't volunteer any opinions unless your patrons express a desire, or at least a willingness to hear you.

Don't express your sentiments at all if at variance with the majority, unless very important interests are at stake.

Don't be too positive about things. You may be in error.

Don't look fiercely at people or talk loud and harshly, but cultivate a smiling countenance and quiet but firm tone of speech.

Don't occupy too much space, but give your colleagues behind the bar a chance.

Don't fail to put things in their places, so that you and your co-workers will know where they are when you want them.

Don't fail to get pay for all drinks. If the matter has been forgotten during animated discourse break in at the first lull of conversation and say pleasantly

"whom was that last round on?" or something to that effect; or speak in an undertone to the gentleman who ordered drinks, but do it with a serene countenance and without attracting attention. That is better than calling him aside conspicuously.

Don't let the time be too long between drinks and pay. It may lead to disputation.

Don't use a wet glass if there is a dry one back of the bar.

Don't work with great hurry and confusion as though you were not equal to the occasion.

Don't make your customers nervous by unsteady and jerky movements toward them, but place the drinks before them quietly and gracefully and don't forget to give the change to the gentleman who ordered.

Don't have too many friends coming around to see you unless they do some business occasionally. They will reflect monotony from the mirror instead of giving smile for smile.

Don't fail to read the newspapers and keep informed on the topics of the day.

Don't fail to know your own city and State and people so that you may answer questions.

Don't drink *every* time a customer asks you, but

there are times when it is a good investment to ask him to drink with you.

Don't refuse a man a drink if he seems to need it and has spent money with you.

Don't trust a doubtful person for drink. If you think his trade is worth anything ask him to have one on you, say that the proprietor allows no credits. If he is a man of sense he will not bother you again, but if you let him get in his little wedge he will run up a bill and never show up again, and when you meet accidentally and speak about it he will deny owing anything or plead poverty.

Don't give a man a drink when he has had enough. Some men don't know when to quit and go home. With them the acme of satiety is reached only as a result of an incompetency of their stomachs to hold more.

Don't be in too great a hurry to find out what a party of gentlemen want as they approach the bar. Don't let them feel that you begrudge the space they occupy while they talk. Sometimes placing glasses of water before them will break the ice on the subject.

Don't forget to serve your effervescent drinks last in waiting on a party.

Don't attempt that difficult feat of pouring cocktails, sours, etc., at long range until you have practiced some on clear water. Strike up an imaginary line, by the assistance of the eye, between the right hand holding the mixing-glass and the left hand bearing the receiving-glass. Start low with a small stream; pour slowly; increase the volume of your stream and the speed of your movement as you elevate your right hand, until it becomes a miniature torrent from an altitude as great as your arm can reach; then diminish it by a rapidly vanishing movement until the glasses almost meet. Proficiency will excite wonder and admiration, but failure will raise a laugh.

Don't let beer and other liquids accumulate on and disfigure the counter.

Don't think it monotonous to attend lectures and study grammar, elocution and calisthenics. They will interest and benefit you.

Don't wait too long before you get married.

Don't fail to read every word of this book. There are points about liquors that come up every day which all bar clerks ought to know and be able to explain.

Don't be offended at any of these "dont's"; they are intended for your good. Besides, you are young. You may have been graduated from the cigar stand or

billiard room; some of you from the hotel lobby where you responded to the call of "front." You must commence at the bottom round of the ladder and advance step by step until you become a full-fledged bar clerk.

Bar clerks do not as a rule

STUDY THE TASTES

of their patrons as they should. For instance: in mixing a cocktail most clerks make the mistake of putting in too much bitters, in which case the drink is spoiled, or rather, is unpalatable to the customer. Most men like but very little bitters. You should, in order to become proficient and popular, study all the points in the mixing of all drinks. There can be too much syrup or sugar, lemon juice or other ingredient used, in the same way as too much bitters in a cocktail. This is a profession that every man cannot master. There are men who would not make a first-class bar clerk in a lifetime. A clerk should not encourge "hangers-on," loungers, or men under the influence of drink. In fact, he should never sell or give to a man in his cups, for this feature casts the greatest odium on our business, which could be made as legitimate as any if in the hands of proper persons. We should not serve minors,

for they are not experienced and do not know how to use intoxicants; besides it is against the law to give, barter or sell to them.

Serving Customers.

Mr. Joseph Jefferson, the veteran actor, who created his own role out of Washington Irving's beautiful story of Rip Van Winkle, has a way of instructing his "support" by telling each erring actor "what not to do," thus giving originality and judgment much freedom of scope and action. So in this book much has been expressed in the negative, especially under the head of "Dont's," and there is little left to be said on the subject of serving customers.

Perhaps the most stately characteristic of a bar clerk's ability is the correct mode of his service. It should always be *en regle.* In his every movement he should feel and know that it is "the thing."

When a party call for wine, after the usual salutatations, place the glasses before them, keeping in mind which gentleman ordered. If you are serving still wines, a bottle will in all probability be open, and the first impulse will be to use it as far as it will go, but if your party is large and require as much as a full bottle, it is best to open a fresh one before their eyes instead

of commencing on the open bottle and having to get out the new one later. The bottle should first be placed opposite the guest farthest off and last to the gentleman who ordered.

In opening still wines the top of the capsule should be cut, leaving the shining metal below to form an ornamental band. Wipe off the top with a napkin, and if you serve it, pour with the right hand, holding the bottle in the center of the bulge, pressing lightly with the thumb and fingers. This is more graceful than grasping it impetuously by the neck. It is a custom more in America than elsewhere for gentlemen to pour out their own liquors, especially if in a party.

In opening champagne and other effervescent drinks, including malt liquors, cut the band below the cork with the nippers and the wires will come off easily by a twist of the hand. It will be necessary to use the cork-screw in case of malt liquors not confined by the patent rubber cork, and there is great danger of cutting the left hand in case of breakage if, as is generally the case, the bottle is grasped by the neck. It should be held firmly with the left hand near the bottom of the bulge and the cork should be drawn steadily with the right and without shaking the bottle. There is no danger by this method.

It is a custom in many cafes, when serving old champagne, for the waiter to place the cork upon the table as a guarantee of its maturity. Some think they can judge the age of the wine by the appearance of the cork, besides the year of the vintage is frequently stamped on the cork. Checks should be sent in with each order or a memorandum of charges.

The effervescence of champagne depends much upon the form and condition of the glass used. It sparkles much more freely when poured into a glass that is pointed than in one that is round or flat at the bottom. The presence of a little dust left by a careless waiter will greatly increase the development of the gas; and the glass which after being rinsed is wiped with a cloth, will cause the champagne poured into it to sparkle; but the same wine will be comparatively still if poured in a glass which has been merely rinsed.

Champagne should be kept at a temperature of about 50° until nearly time to use it, when it should be 32°. Whiskies, etc., 40°; Hocks and Sauternes, 40°; Clarets and red Burgundies, 65° and 70°. Beer in summer 40°; winter, 50°. Bottled goods should lie on their sides until placed in position for use.

It will sometimes be necessary to know the kinds

of liquors to serve with certain specified foods. Fashion, taste, and the instincts of the stomach, suggest the following:

Raw oysters—Sauterne, white Burgundies or Hocks.

Soup—Sherry or Madeira.

Fish—Claret, Sauterne or Hock.

Roast, (*relves*)—Burgundy or Champagne, Roman or Kirsch Punch.

Second course roast—game and poultry—Old Champagnes, Sparkling Moselles, Clarets, red Burgundies, etc.

Entrees—Champagne.

Game and Salads—Champagne.

Dessert—No liquors, or perhaps some fine Hungarian wine, or burnt brandy with black coffee.

With lunch in which cheese and rye or other bread, or cereal or starchy products predominate, the thing most used and which most aids digestion is beer, ale, porter or stout.

Beer is not much drawn from the wood now, except in very small bars, and at country cross-roads. It is just as good drawn from the cellar through pipes plated inside with tin. But they must be kept scrupulously clean, and every morning three or four glasses of beer

should be drawn off and thrown away, so that customers may have it fresh and free from any metallic taste.

Pipes should be cleansed every week by running a strong solution of sal soda and hot water through them. This loosens all the corrosion. Then there should be several bucketfuls of hot water run through to rinse the pipes thoroughly. By this means there is no possible danger.

WATERS.

We have said something about every beverage except water. If it can be gotten pure, it is a very fine drink, and there are times when nothing can take its place. It is a shame that the two things most important to humanity—air and water—are so contaminated, so hard to get in a pure state. Everybody who is at all informed knows that there is a risk in the air we breathe and the water we drink. This accounts in part for the great popularity of beer. Persons who are not fond of beer use some of the spring waters, or the mineral and medicinal waters, as a diluent, but some of them are not good to quench thirst. The spring and mineral waters are Apollinaris, Seltzer, Vichy, plain soda, Sheboygan, Waukesha, Saratoga, Congress, Hathorn, Oconomowoc, Ypsilanti, Mt. Clemens, West Baden, French Lick,

Spencer, Martinsville, Crab Orchard, Royal Prussian, Victoria, Wilhelmsquelle, Mattoni, Hunyadi, Friedrichshaller, Carlsbad, Marienbader, Ems, etc.

The first half dozen mentioned are often served on the side with whisky. The small water glass should be poured only half or two-thirds full. The others are taken for their own virtues—purity or medicinal ingredients—and should be served in star champagne-glasses, and it is generally expected that they be filled "full up," though best form favors two-thirds full.

Strong mineral waters should never be served on the side. Chalybeate waters turn alcoholic liquors dark. The more iron in the water the blacker it makes the liquor.

Post Yourself.

Do you regauge and weigh your whiskies? If not, buy a hydrometer and out-stick at once.

To ascertain the exact age of straight whisky, read the serial number of the package which is branded on the stamp end of same. Should the stamp be defaced or in any way become illegible, take the serial number of the package which is marked on the stamp end of same with steel die or brand, and write to the collector of the district in which the whisky was distilled, and he will give you all information.

Au Revoir.

Having discussed all the important points about liquors and conducting a bar, the author now takes his leave of you, hoping he will have the pleasure of meeting you some time in the course of human events. May you live long and prosper. If you ever come within a hundred miles of Indianapolis, STOP! That does not mean to stop and come no farther, but come right along and see our beautiful city and meet our hospitable citizens, who will give you a right hearty welcome. If you accept this cordial invitation don't fail to look up

THE AUTHOR.